organicgirl savory bread pudding



prep time:
60

featured product:
baby spinach

organicgirl baby spinach and a variety of mushrooms are the stars of this breakfast, which is enhanced by fresh leeks and savory herbs. This bread pudding can be completely assembled the night before and baked in time for a hearty breakfast. The smells wafting from the oven will get everyone excited to start the day.

ingredients

yield: 6 servings.

3 tablespoons butter plus more for greasing baking dish
12 ounces mixed mushrooms, we used creminis, shiitakes and chanterelles
12 ounces leftover brioche or challah bread, cut into one inch cubes
2 medium leeks, washed and thinly sliced
2 – 5 ounce containers of **organicgirl baby spinach**, divided
1/4 cup mixed herbs- parsley, sage, thyme or your choice
1/2 cup grated swiss cheese
1 teaspoon salt
1/2 teaspoon black pepper
1/4 teaspoon nutmeg
1 cup chicken or vegetable broth
1 cup milk
1/2 cup heavy cream
4 large eggs
2 tablespoons of grated Parmesan cheese

directions

1. butter a 9 inch square cake pan or baking dish with 2 quart capacity and set aside.

2. rinse mushrooms and cut into 2 inch pieces, if they are large. remove stems from shiitakes if using, and discard.

3. heat a large skirt over medium heat and cook mushrooms, stirring frequently to prevent burning, for about 10 minutes until cooked through. remove to a large mixing bowl.

4. add 2 tablespoons of butter to the skillet and cook leeks for 5 minutes until softened. stir in spinach and cook just until lightly wilted. add the spinach and leeks to the mushrooms. add the mixed herbs, salt, pepper and nutmeg and swiss cheese. stir gently to combine.

5. break eggs into a medium bowl and whisk together with the broth, milk and cream.

6. add bread cubes to the mushroom mixture and combine. turn mixture into the prepared baking dish and spread evenly. pour liquid ingredients over all. cover with plastic wrap and refrigerate until baking.

7. preheat oven to 350 degrees. take the pudding out of the refrigerator, uncover and leave to temper while oven is heating. when oven reaches temperature , top pudding with parmesan and bake for about 30 minutes until set and golden brown.

8. let the pudding rest for 5 minutes before cutting and serving