

New Year's Signature Recipe

Veggie Strata

Serves 8

Ingredients

2	Medium sweet red peppers, julienned
1	Medium sweet yellow pepper, julienned
1	Large red onion, sliced
3 tbsp.	Olive oil, divided
3	Garlic cloves, minced
2	Medium yellow squash, thinly sliced
2	Medium zucchini, thinly sliced
½ lb.	Fresh mushrooms, sliced
8 oz.	Cream cheese, softened
¼ cup	Heavy cream
2 tsp.	Salt
1 tsp.	Pepper
6	Large eggs, at room temperature
8	Slices bread, cut into ½-in. cubes (about 6 cups), divided
2 cups	Swiss cheese, shredded

Directions

1. In a large skillet, sauté peppers and onion in 1 tablespoon oil until tender. Add garlic; cook 1 minute longer. Drain; pat dry and set aside. In the same skillet, sauté the yellow squash, zucchini and mushrooms in remaining 2 tablespoons oil until tender. Drain; pat dry and set aside.
2. Pre-heat oven to 325°. In a large bowl, beat cream cheese, cream, salt and pepper until smooth. Beat in eggs. Stir in vegetables, half of the bread cubes and Swiss cheese. Arrange the remaining bread cubes in a greased 10-in. springform pan. Place on a baking sheet. Pour egg mixture into pan.
3. Bake, uncovered, until set and a thermometer reads 160°, 1 hr 20 min to 1 hr 35 min. Let stand for 10-15 minutes before serving. Run a knife around edge of pan to loosen; remove sides. Cut into wedges.

