



### **Shroom Spinach Bread Pudding Casserole**

*Serve a savory side dish with your Sunday dinner*

4 Tablespoons olive oil, divided  
6 ounces multigrain artisan bread, cut into 1-inch cubes  
Kosher salt; ground black pepper to taste  
1/2 cup finely chopped onions  
1 (3.5) ounces shiitake mushrooms, remove stems, slice or chop  
1 garlic clove, minced  
3 to 4 ounces fresh spinach, stems removed, chopped  
2 ounces cooked thin ham, chopped, optional  
2 Tablespoons finely chopped fresh parsley  
1 teaspoon fresh thyme  
Salt and black pepper to taste  
1/2 cup finely shredded Monterey Pepper Jack cheese  
1/4 cup shredded Parmesan cheese  
2 eggs, lightly beaten

1-1/2 cups evaporated milk (one can 12 fl oz.)  
1/4 cup chicken stock

Preheat oven to 350 degrees F. Lightly greased baking or broiling pan.  
Use lightly greased round 9-1/2 to 10-inch ruffled pie pan or casserole dish

**Prepare toasted bread cubes:** In large bowl, drizzle 2 Tablespoons olive oil over bread cubes; toss to coat; season with salt and pepper. Place in single layer on lightly greased baking pan in 350-degree F oven until browned about 15 minutes; stir once during baking.

Place remaining oil in large hot sauté pan over medium high heat; add onions; sauté 2 to 3 minutes until soft. Add mushrooms; sauté until softened; add garlic, spinach, ham, parsley, and thyme; cook until warm, about 1 to 3 minutes. Remove from heat. Season with salt and pepper; set aside.

Using greased baking pan, place half of reserved bread cubes in pan; top with vegetables; and half of cheeses. Top with remaining bread and cheeses.

In medium mixing bowl, whisk eggs, evaporated milk and chicken stock. Slowly pour over top of casserole. Cover; place in refrigerator for 1 to 2 hours for best results. (Note: If you need to bake it immediately, lightly press down bread into egg mixture; bake, forming a crisper crust over the top.)

If you chilled the bread pudding, let dish warm to room temperature; then bake in preheated 350-degree F oven, uncovered until set about 25 to 30 minutes. Set aside to cool about 10 minutes before serving. Serves: 6

**Cook's Note:** The bread you use will change the flavor of the dish.

**About the Recipe:** Bread pudding is a popular comfort dish. This side-dish is savory, filled with spinach, mushrooms, and pieces of smoked ham. Layered with peppered cheese and a creamy broth, it has a light peppered flavor that melts into the creamy sauce. Bread Pudding with your main course – How wonderful is that!

