

Spinach Mushroom Asparagus Strata

- 1 bunch fresh spinach, trimmed
- 4 medium-sized, Portobello mushrooms, thickly sliced
- 1 small bunch of asparagus
- 1 large onion , finely chopped
- 1-2 T unsalted butter
- 1 t sea salt
- 1/2 t black pepper
- 1/4 t freshly grated nutmeg
- 8 c cubed (1 inch) French or Italian bread
- 6 oz coarsely grated cheese (2 cups total, **Gruyère** and **Keflograviera** used here)
- 2 oz finely grated **Parmigiano-Reggiano** (1 cup)
- 2 3/4 c milk
- 12 large eggs
- 2 T Dijon mustard

Steam spinach in a frying pan, tossing over medium-high heat for a few minutes, with only the water used to wash it. Squeeze all the water out and chop roughly.

Peel the bottom quarter of the asparagus stalks to remove tough part. Spray asparagus and mushrooms lightly with olive oil, season with a bit of salt and pepper, and roast for about 15 minutes. Cut asparagus into 2 inch pieces.

Cook onion in butter over moderate heat, stirring, until soft, for 5 minutes. Add 1/2 teaspoon salt, 1/4 teaspoon pepper, and nutmeg, stirring for 1 more minute. Combine onion with spinach, mushrooms and asparagus.

Spread 1/3 of bread cubes in a buttered large, shallow 9 x 13 inch baking dish and top with 1/3 of vegetable mixture. Combine the 3

cheeses, then sprinkle with 1/3 of cheese mixture. Repeat layering twice-- ending with cheese.

In a large bowl whisk together milk, eggs, mustard and remaining 1/2 teaspoon salt and 1/4 teaspoon pepper, and pour evenly over strata.

Refrigerate, covered, for at least 8 hours so that the bread can soak up the egg mixture.

Preheat oven to 350°F. Let strata stand at room temperature for 30 minutes before baking.

Bake uncovered, in middle of oven until puffed, golden brown, and cooked through, for about 1 hour. Let stand 5 minutes before serving. This dish tastes great reheated. Sprinkle on additional cheese before reheating if desired.