



# Cooking at the Cottage

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## Asparagus and Mushroom Breakfast Strata

Serves 4 - 6

This spring asparagus and mushroom strata is assembled the night before making mornings both easy and tasty! Delicious spring vegetables pair with nutty Parmesan cheese and fresh dill in this egg bake dish that brings life to day old bread.

### **Ingredients:**

3 tablespoons butter, plus 1 tablespoon for greasing the pan	1/2 lb fresh asparagus, stemmed, and spears cut into thirds
1 leek, greens removed and white portion chopped	1/4 cup fresh dill, roughly chopped
12 oz sliced cremini mushrooms	10 eggs
8 oz sliced shiitake mushrooms	1-1/2 cups whole milk
3 cups day old bread cut into 1-inch cubes	1/2 cup sour cream
2 cups Parmesan cheese, grated and separated	1/2 teaspoon mustard seed
	1 teaspoon Kosher salt
	1/4 teaspoon black pepper

### **Directions:**

1. Grease a 9x13 baking dish with butter.
2. In a large skillet over medium heat, melt the butter. Add the leeks, cremini mushrooms, and shiitake mushrooms. Cook until all the liquid has evaporated and the ingredients begin to brown, about 10 minutes. Remove from heat and set aside. (Depending on the size of your pan, you may need to do this in two batches to avoid steaming the mushrooms in their own liquid).
3. Spread the cubed bread evenly in the prepared baking dish. Sprinkle with half of the Parmesan cheese.
4. Evenly spread the sautéed leeks, mushrooms, asparagus, and half of the fresh dill on top of the cubed bread.
5. In a large mixing bowl, whisk the eggs, milk, sour cream, mustard seed, salt, and pepper until combined.
6. Pour the egg mixture over the bread and vegetables, and sprinkle the top with the remaining cheese and reserved dill. Cover the strata and refrigerate overnight.
7. When ready to bake, preheat the oven to 375°F and bring the strata to room temperature. Bake for 40-45 minutes until the center is done (165°F) and the top is a nice golden brown. Cool slightly before serving.