

Deep Dish Mushroom and White Cheddar Strata

This layered earthy mushroom and gooey cheese casserole will warm up everyone at your dinner table. P.S. Don't let the long cooking time keep you from ordering. This gem is just 10 minutes hands-on and can be made in advance. P.P.S. Leftovers make an awesome breakfast.

70 Minutes to the Table

10 Minutes Hands On

1 Whisk Super Easy

Getting Organized

EQUIPMENT

Loaf Pan or 10x10
Casserole Dish
Mixing Bowl
Medium Skillet

FROM YOUR PANTRY

Butter or
Cooking Spray
1 1/2 Cup Milk or
Half & Half
Black Pepper

5 MEEZ CONTAINERS

Mushrooms
Sourdough Bread
Corn & Basil
Cheddar Cheese
Egg Mix

Make The Meal Your Own

This is a great make-ahead meal. Prepare the strata ahead of time, and reheat it for 10 minutes at 350 when you are ready to eat.

Dedicated omnivores can add cooked, crumbled bacon along with the corn.

Looking for a brunch idea? This is a delicious breakfast as well. Add some sausage to give it a breakfast feeling.

Good To Know

A note on pan size – To keep the strata moist, Chef Max likes to make his in a narrow, deep pan, so he recommends using a loaf pan (or two). You can also build your strata in a shallower casserole dish, but start checking your strata a bit earlier, as it may cook faster.

Health snapshot per serving – 540 Calories, 25g Fat, 31g Protein, 49g Carbs, 20 Smart Points.

Have questions? The dinner hotline is standing by from 5 to 8 pm at 773.916.6339.

INGREDIENTS: Corn, Button Mushrooms, Eggs, Sourdough Bread, White Cheddar, Green Onion, Mayonnaise, Basil

meez meals

1. Getting Organized

Preheat the oven to 350 degrees and grease your pan or casserole dish using butter or cooking spray.

2. Cook the Mushrooms

Heat 1 Tbsp of oil in a medium-sized skillet over high heat. Add the **Mushrooms** and cook until golden brown, 5 to 7 minutes.

3. Assemble the Strata

Put 1/3 of the **Sourdough Bread** on the bottom of the pan or casserole dish. Layer 1/3 of the **Corn & Basil** on top of the bread, followed by 1/3 of the mushrooms and 1/3 of the **Cheddar Cheese**. Repeat these layers two more times – bread, corn, mushrooms, cheese – until you've used up your ingredients.

Open the **Egg Mix** and pour into a mixing bowl. Add 1 ½ cup milk or half & half. Season with two pinches of Kosher salt and up to ½ tsp of black pepper. Pour the egg mixture into the pan over all the ingredients as evenly as possible.

You can adjust the black pepper amount based on your preferences.

4. Bake the Strata

Bake until the eggs are set and firm to the touch and the strata is brown on top, about 50 to 60 minutes. Slice and serve. Enjoy!

Love this recipe? #meezmagic

Instructions for two servings.

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