

Bacon and Cheddar Strata

Cozy comfort food at its best. With crispy bacon, flavorful cheddar and gouda cheese, fresh banana peppers, and pickled jalapeños on top, this strata is just plain delicious. All that in just ten minutes of hands-on cooking, it's the magic of Meez.

70 *Minutes to the Table*

10 *Minutes Hands On*

1 Whisk *Super Easy*

Getting Organized

EQUIPMENT

Mixing Bowl
Casserole Dish
Skillet

FROM YOUR PANTRY

Olive Oil
Salt & Pepper
Milk (3/4 cup per serving)

5 MEEZ CONTAINERS

Bacon Crumbles
French Roll
Cheese, Banana Peppers &
Scallions
Egg Mix
Pickled Jalapenos

Good to Know

Health snapshot per serving – 890 Calories, 33g Protein, 69g Fat, 35g carbs, 28 Freestyle Points.

Lightened-Up Health snapshot per serving – 660 Calories, 48g Fat, 32g carbs, by using half the cooked bacon and half the cheese.

Want to get a jump on dinner? Assemble the casserole the day before.

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

INGREDIENTS: French Roll, Bacon, Egg, Banana Peppers, Jalapeños, Gouda, Cheddar, Green Onions, Cilantro, Apple Cider Vinegar, Mayonnaise, Kosher Salt, Sugar.

meez meals

1. Get Organized

Preheat your oven to 350 degrees and spray or lightly brush a casserole dish with oil.

2. Crisp the Bacon

Heat a large skillet over medium heat. When the pan is hot, add the **Bacon Crumbles** and cook until slightly crispy, stirring occasionally, about 4 minutes. Transfer the bacon to a paper-towel-lined plate and set aside.

3. Assemble the Strata

Tear or cut the **French Roll** into approximately 1" cubes and arrange on the bottom of the oiled casserole dish. Layer 1/2 of the **Cheese, Banana Peppers & Scallions** on top of the bread and then layer with 1/2 of the crisped Bacon Crumbles. Repeat the layers of bread, cheese, and bacon until you've used up your ingredients, ending with bacon.

Combine the **Egg Mix** and with 1½ cups milk in a mixing bowl. Season with two pinches of salt and up to ½ tsp of black pepper. Pour the egg mixture over the contents of the casserole dish as evenly as possible.

4. Bake the Strata

Bake until the eggs are set and top is brown, about 50 to 60 minutes, then set aside for at least 5 minutes. Drain the pickling juice from the **Pickled Jalapeños**. Top each serving with the jalapenos and enjoy!

You can use Half & Half for a richer strata if you have it on hand.

Instructions for two servings.

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