



Mushrooms & Caramelized Croissant Strata

Preparation Time: 35 mins

Cooking Time: 50-55 mins

Serves: 8

Difficulty: Easy

INGREDIENTS

6 croissants, torn into pieces
8 large organic eggs
3 medium yellow onions, sliced 2" lengths approx.
8-10 sliced brown mushrooms
3 cups organic whole milk
1.5 cups grated gouda cheese (smoked or plain)
1.5 cups grated gruyere cheese
3 tablespoons butter
½ teaspoon balsamic vinegar
2-3 tablespoons fresh chopped chives
Salt and pepper

Variations

The variations are endless for this dish.

- Cheeses – Jarlsberg, Emmentaler, Feta
- Add bacon and/or sausage
- Just ham and cheese, or add asparagus
- Spinach, mushroom, cherry tomatoes
- Mushrooms, caramelized onions and roasted peppers (capsicum) & roasted eggplant
- Sun-dried tomatoes, kalamata olives & artichokes
- Use shallots instead of yellow/brown onions
- Add Dijon mustard and cayenne pepper for more spice and flavor.

DIRECTIONS

See note below regarding preparation timeline.

1. Preheat your oven to 350f/180c, then grease a 9"x13" baking pan/dish. I use an oven-proof glass dish for easy cleaning.
2. Place the torn croissants in the baking dish and bake for 10 minutes, or until croissants are toasted and crispy.
3. In a large frypan, add the butter and onions, cooking on medium-high heat, covered, until the onions caramelize for approximately 15 minutes. Stir often.
4. When the onions turn golden, add the balsamic vinegar and cook for 2-3 minutes. Remove from the pan and let cool.
5. In a bowl, whisk the eggs, milk, and ½ the grated cheese (parmesan, gruyere, Gouda). Season with salt and pepper.
6. Pour the mixture over the croissants.
7. Add the caramelized onions and mushrooms, turning through until evenly distributed.
8. Top with the remaining cheese and sprinkle with chopped chives. Cover with foil.
9. Bake for 30 minutes covered with foil, remove foil and bake for another 25 minutes or until the egg mixture is set in the middle and the top is golden brown.

Note

This recipe is often called for to be prepared the day prior, cover with foil and refrigerate overnight, prior to baking. I've made it the day of, and it still turns out great! If refrigerating overnight, remove from fridge the morning of and let sit on the counter for 30 minutes.