



# “CROQUE MONSIEUR” BREAKFAST STRATA

with Prosciutto & Caramelized Onion

## INGREDIENTS

6 PERSON | 12 PERSON



**6 | 12**  
Brioche Buns  
Contains: Wheat



**2 | 4**  
Eggs  
Contains: Eggs



**8 oz | 16 oz**  
Cream Sauce Base  
Contains: Milk



**2 tsp | 4 tsp**  
Dijon Mustard



**2 tsp | 4 tsp**  
Nutmeg



**1 Cup | 2 Cups**  
White Cheddar  
Cheese  
Contains: Milk



**2 oz | 4 oz**  
Prosciutto



**¼ oz | ½ oz**  
Parsley



**1 | 2**  
Onion



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THERE TOO. SCAN HERE TO GET HELP!



## HELLO

## STRATA

A baked egg and bread casserole, often mixed and matched with cheese, meat, and vegetables



**PREP: 15 MIN | COOK: 60 MIN | CALORIES: 480**



### WAIT FOR IT...

Be sure to slice the onion thinly—that will help it caramelize to tender sweetness as it cooks. This process takes a bit of time, but your patience will be richly rewarded!

### BUST OUT

- Baking dish
- Large pan
- Large bowl
- Aluminum foil
- Whisk
- Black pepper
- Nonstick cooking spray
- Cooking oil (2 tsp | 2 tsp)
- Sugar (1 tsp | 2 tsp)

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\*Wash hands and surfaces after handling raw eggs. Consuming raw or undercooked eggs may increase your risk of foodborne illness.



#### 1 PREP

- Adjust rack to middle position (**middle and top positions for 12 servings**) and preheat oven to 400 degrees. **Wash and dry produce.** Coat a 9-by-13-inch baking dish (**two 9-by-13-inch baking dishes for 12**) with **nonstick cooking spray**.
- Dice **brioche** into ½-inch pieces.
- Cut **prosciutto** into 1½-inch pieces. Roughly chop **parsley**.



#### 4 ASSEMBLE STRATA

- Transfer **strata mixture** to prepared baking dish and spread out in an even layer. (**For 12 servings, evenly divide mixture between two prepared baking dishes.**)
- Spread **caramelized onion** over strata. Evenly top with **prosciutto pieces**. **TIP: Be sure to get the onion and prosciutto into all the nooks and crannies of the strata!**
- Sprinkle with **remaining cheddar** and a **pinch of parsley**.



#### 2 MIX STRATA

- In a large bowl, whisk together **eggs\***, **cream sauce base**, **mustard**, **nutmeg**, and **half the cheddar** until combined.
- Add **brioche pieces** to **egg mixture** and toss until fully coated. Set aside and allow to soak until ready to use in Step 4.



#### 5 BAKE STRATA

- Lightly coat a large piece of aluminum foil (**two large pieces of foil for 12 servings**) with **nonstick cooking spray**. Cover baking dish tightly with foil, coated side down.
- Bake **strata** on middle rack until almost set, 20-25 minutes. (**For 12, bake on top and middle racks, swapping rack positions halfway through.**)
- Once strata has baked 20-25 minutes, carefully remove and discard foil. Return to oven and continue to bake until cheese is browned, 10-12 minutes more. **TIP: Don't worry if your strata jiggles a bit! It will fully set as it cools.**



#### 3 CARAMELIZE ONION

- Halve, peel, and thinly slice **onion**.
- Heat a **large drizzle of oil** in a large, preferably nonstick, pan over medium-high heat. Add onion and cook, stirring occasionally, until browned and softened, 8-10 minutes.
- Add **1 tsp sugar (2 tsp for 12 servings)** and a **splash of water**; cook, stirring, until onion is caramelized and jammy, 2-3 minutes more. Season with **pepper**.



#### 6 FINISH & SERVE

- Let **strata** cool for 5 minutes; cut into 6 pieces (**12 pieces for 12 servings**).
- Divide between plates and sprinkle with **remaining parsley**. Serve.