

INGREDIENTS

6 PERSON | 12 PERSON



Brioche Buns



2 tsp | 4 tsp Dijon Mustard



2 oz | 4 oz



Prosciutto



Eggs Contains: Eggs



2 tsp | 4 tsp



¼ oz | ½ oz Parsley



Cream Sauce Base Contains: Milk



1 Cup | 2 Cups White Cheddar Cheese Contains: Milk



1 | 2 Onion

ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP!

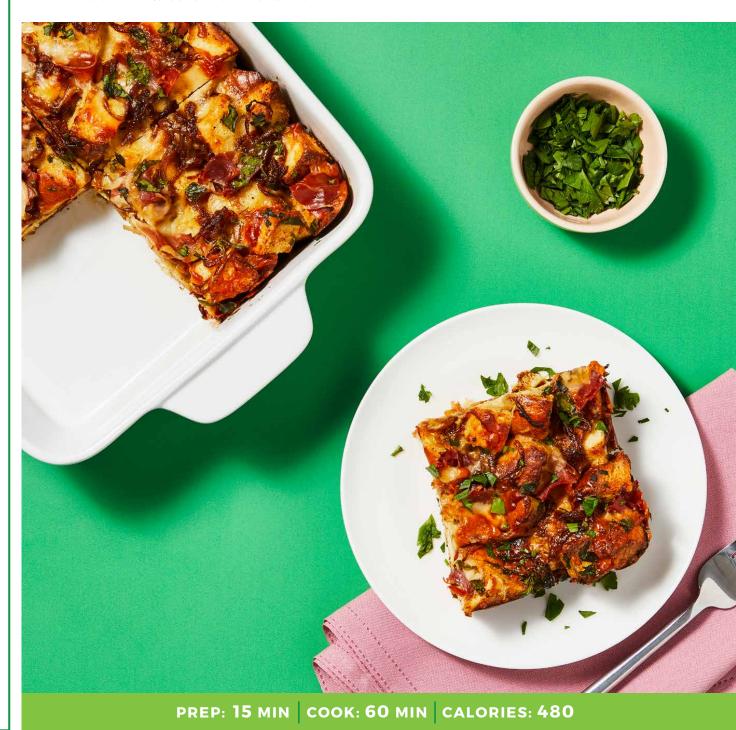
HELLO

STRATA

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

"CROQUE MONSIEUR" BREAKFAST STRATA

with Prosciutto & Caramelized Onion





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)

GET SOCIAL

Share your #HelloFreshPics with us @HelloFresh

(646) 846-3663

HelloFresh.com



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.



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.



3 CARAMELIZE ONION

- Halve, peel, and thinly slice onion.
- Heat a large drizzle of oil in a large, preferably nonstick, pan over mediumhigh 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.



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.



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.



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.