



CHEESY BACON & ASPARAGUS STRATA

with Tuscan Home Fries & Balsamic Arugula Salad

PREP: 10 MIN COOK: 80 MIN CALORIES: 1100

INGREDIENTS

4 PERSON

-  **2**
Ciabattas
Contains: Soy, Wheat
-  **1**
Shallot
-  **6 oz**
Asparagus
-  **24 oz**
Yukon Gold Potatoes*
-  **8 oz**
Bacon
-  **6**
Eggs
Contains: Eggs
-  **13.5 oz**
Milk
Contains: Milk
-  **1 TBSP**
Tuscan Heat Spice
-  **½ Cup**
Italian Cheese Blend
Contains: Milk
-  **8 oz**
Grape Tomatoes
-  **2 oz**
Arugula
-  **6 TBSP**
Mayonnaise
Contains: Eggs, Soy
-  **4 TBSP**
Pesto
Contains: Milk
-  **5 tsp**
Balsamic Glaze



MOTHER'S DAY
Brunch

MOTHER'S LITTLE HELPER

Want to get your mini sous chefs—aka kids—involved in this recipe (besides helping you devour the finished product)? In step 1, have them snap off the woody bottom ends from the asparagus, then in step 4, sprinkle the unbaked strata with cheese. Little hands can also mix the pesto mayo in step 7—this is a great opportunity to teach them about tasting and seasoning. Time to reward Mom for being so egg-cellent!

BUST OUT

- | | | |
|-----------------|---------------|---------------------------------|
| Baking dish | Aluminum foil | Olive oil
(5 tsp) |
| 2 Baking sheets | Cooking spray | Butter
(for greasing) |
| Large pan | 2 Small bowls | <small>Contains: Milk</small> |
| Large bowl | Kosher salt | |
| Whisk | Black pepper | |

*The ingredient you received may be a different color.



1 PREP

- Adjust racks to top and middle positions and preheat oven to 400 degrees. **Wash and dry all produce. Butter** a 2-quart baking dish (or 8-by-8-inch dish).
- Dice **ciabattas** into ¾-inch pieces. Halve, peel, and dice **shallot**. Trim and discard woody bottom ends from **asparagus**; slice crosswise on a diagonal into ½-inch-thick pieces. **TIP: If asparagus is thicker than a pencil, halve lengthwise first.**



2 TOAST BREAD

- Toss **ciabatta pieces** on a baking sheet with a **large drizzle of olive oil**. Season with **salt and pepper**.
- Bake on top rack until golden brown and mostly dry, 8-10 minutes. Let cool at least 5 minutes.



3 COOK BACON

- While bread toasts, slice **bacon*** into ½-inch pieces. Place in a large, preferably nonstick, pan over medium-high heat. Cook, stirring, until slightly rendered, 4 minutes.
- Add **shallot**; season lightly with **salt and pepper**. Cook, stirring, until shallot is softened and bacon is cooked through, 4-5 minutes more.
- Remove pan from heat. Let cool at least 5 minutes.



4 MIX & BAKE STRATA

- Meanwhile, in a large bowl, whisk together **eggs***, **milk**, **half the Tuscan Heat Spice** (you'll use the rest in the next step), and **¾ tsp salt**.
- Once **bread** and **bacon mixture** have both cooled slightly, stir into bowl with **egg mixture**. Add **asparagus**; stir to thoroughly combine. Let soak until bread has absorbed some liquid, 5 minutes.
- Pour into prepared baking dish. Sprinkle with **Italian cheese**.
- Spray a large piece of foil with nonstick cooking spray. Cover **strata** with prepared foil, sprayed-side down.
- Bake on middle rack for 25 minutes.



5 ROAST POTATOES

- Once strata has baked 5 minutes, dice **potatoes** into ½-inch pieces. Toss on a second baking sheet with a **drizzle of olive oil**, **remaining Tuscan Heat Spice**, **salt**, and **pepper**.
- Roast on top rack, tossing halfway through, until tender and crisp, 20-25 minutes.



6 FINISH STRATA

- Once **strata** has baked 25 minutes, carefully remove and discard foil. Return to middle rack until lightly browned, puffed, and cooked through, 10-15 minutes more. **TIP: To check if strata is cooked through, poke a paring knife into center; it should be moist but not runny.**
- Remove **potatoes** from oven. Heat broiler to high. Broil strata until cheese is browned, 1-3 minutes. **(TIP: Watch carefully to avoid burning.)** Let rest at least 5 minutes before serving.



7 MAKE SALAD & PESTO MAYO

- Meanwhile, halve **tomatoes**. Toss in a small bowl with a **drizzle of olive oil** and season with **salt and pepper**. Add **arugula** and toss to combine.
- In a second small bowl, combine **mayonnaise**, a **drizzle of olive oil**, and **half the pesto** (use the rest as you like). Season with **salt and pepper**.



8 SERVE

- Cut **strata** into quarters. **(TIP: We recommend running a butter knife around the edge of the baking dish for easier strata removal.)** Divide between plates along with **potatoes** and **pesto mayo**. Scatter strata with **tomato arugula salad** and drizzle with **balsamic glaze**. (For picky eaters, serve salad on the side.) Serve.

*Bacon is fully cooked when internal temperature reaches 145°.
*Wash hands and surfaces after handling raw eggs. Consuming raw or undercooked eggs may increase your risk of foodborne illness.



Did you add Cinnamon Rolls, Pork Breakfast Sausage, or Salted Caramel Mascarpone Cheesecake to your order? Check out our **Excellent Extras** card for more info on how to cook and serve them!



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