

# VEGETABLE & SAUSAGE PROVOLONE STRATA



## INGREDIENTS

2 T plus 2 t olive oil

1/2 pound Italian sausage

1/2 large red bell pepper diced

1/2 large yellow bell pepper diced

1 t sea salt

10 ounce cremini mushrooms, trimmed and cut in 1/2

1/4 t ground pepper

1 c cherry tomatoes cut in half

5 c dense bread cubed

3 c milk

8 eggs

2 c shredded sharp or mild provolone

1/4 c shredded parmesan

one 5 ounce container baby arugula

Heat oven to 400F and grease 11 x 8 baking dish

Heat 2 T olive oil in large saute pan over medium-low

Add mushrooms and cook

Add peppers onion and cook until softened

Add sausage and saute breaking up meat until browned

toast bread cubes on baking sheet about 12 minutes

Place tomatoes on baking sheet and drizzle with olive oil

Roast about 15 minutes

Whisk eggs, milk, salt, pepper in large bowl.

Add bread, pan mix, provolone, arugula in baking pan and let sit

one hour

bake at 350F

Arrange tomatoes cut side up on strata, sprinkle with parmesan  
and serve