

## Strata with Easter Ham

### Ingredients

- 2.5 cups sweet brioche or challah bread, torn into cubes
- 2.5 cups French bread, cut into cubes (note: I use one small loaf of each)
- 1.5 lbs. ham, chopped
- 2 cup milk
- 8 eggs
- Salt and pepper
- 1 tsp. vanilla
- 1 tsp. cinnamon
- ¼ tsp. nutmeg
- 5 sprigs fresh thyme, leaves removed
- 2 cups spinach, roughly chopped
- 8 oz. Monterey jack cheese, shredded
- 8 oz Gruyère cheese, shredded

### Method

1. In an 9×10 high walled baking dish buttered or sprayed with non stick spray, add the bread.
2. Add half of the chopped ham and chopped spinach into the bread mix.
3. Whisk the milk and eggs together in a larger bowl.
4. Add salt and pepper, vanilla, cinnamon, nutmeg, and thyme to the egg mixture.
5. Pour over the bread mixture.
6. Add the remaining ham.
7. Sprinkle with the Monterey Jack and cover with the Gruyère cheese.
8. Cover and place in fridge overnight. (Or at least 2 hours)
9. Preheat oven to 350°F.
10. Cover the strata with foil or a tight-fitting lid and bake for 20 minutes.
11. Remove foil and bake an additional 25-30 minutes until the eggs are set. If it starts to get too dark before it is set, cover loosely with foil again until cooked through.
12. Let cool for 5 minutes before slicing and serving warm.
13. Serve with a side salad or fresh fruit. Top with a spoon of sour cream or Lebneh and chopped chives, if desired.