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RECIPE

Mushroom and Spinach Skillet Strata

By Melissa Denchak | Fine Cooking Issue 125



Scott Phillips

★★★★★ (15 ratings)

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Servings: 4

A strata is essentially a savory bread pudding, and can be augmented with anything from ham to summer vegetables. Here, smoked Gouda lends a hearty richness to the classic pairing of spinach and mushrooms. Though stratas are usually associated with make-ahead breakfasts, this skillet technique lets you have it on the table in less than 30 minutes, perfect for a weeknight dinner. Serve with a simple green salad to round out the meal.

Ingredients

- 4 oz. baguette (about a 9-inch piece), cut into 1/2-inch cubes
- 1 Tbs. unsalted butter
- 1 medium yellow onion, halved and thinly sliced
- 4 oz. cremini mushrooms, trimmed and coarsely chopped (1-1/2 cups)
- 1 large clove garlic, minced
- 1 tsp. coarsely chopped fresh thyme
- Kosher salt and freshly ground black pepper
- 4 oz. baby spinach (4 lightly packed cups)
- 4 large eggs
- 1 cup whole milk
- 3 oz. smoked Gouda, coarsely grated (about 3/4 cup)

Nutritional Information

Preparation

Position a rack in the center of the oven and heat the oven to 450°F.

Spread the bread cubes on a large rimmed baking sheet and toast in the heating oven until dry and pale golden, 3 to 5 minutes.

Meanwhile, melt the butter in a 10-inch ovenproof skillet with a lid over medium-high heat. Add the onion and cook, stirring occasionally, until tender but not browned, 3 minutes. Add the mushrooms, garlic, thyme, and 1/2 tsp. each salt and pepper. Cook, stirring occasionally, until the mushrooms are soft, about 3 minutes. Add the spinach and cook, stirring occasionally, until wilted, 1 to 2 minutes.

In a medium bowl, whisk the eggs, milk, 1/2 tsp. salt, and 1/4 tsp. pepper. Add the cheese and bread, toss until combined, and transfer to the skillet. Stir until all of the ingredients are distributed evenly and then press down on the mixture to flatten it a bit.

Bake, covered, for 10 minutes. Uncover and continue to bake until set in the center, about 5 minutes more. Let cool briefly, slice, and serve.

- Baking
- Black Peppercorns
- Cremini
- Eggs
- Butter
- Garlic

Reviews (16 reviews)

- bakesalot** | 04/06/2021
Followed recipe exactly, but two of us found it dry and flavorless despite the good ingredients..
- LaureenMT** | 06/30/2020
My new favorite strata recipe! I used a cast iron skillet to saute onions, mushroom, and spinach, which I mixed into the bowl of beaten eggs, milk, cheese, and bread, and then popped it into the oven! It was fully set after 10 min covered plus 5 minutes uncovered -- unlike my other recipe, which was still a bit liquid after longer baking. I liked that the bread cubes were partly saturated with eggs but still a bit dry. The quality of the bread matters. This is a keeper!
- ogindeng** | 05/20/2020
Amazing lunch! I followed the recipe as written except that after cooking each vegetable I transferred it to a plate and added some olive oil to the pan before adding the next one. The combination of flavors is delicious.
- tmwg** | 09/19/2019
Sooooo good! And not too hard to make.

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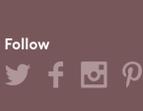
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