

Spicy Breakfast Strata with Chorizo, Red Pepper, and Cheddar

A make-ahead breakfast casserole favorite with a spicy kick from chorizo. (Eggs, cream, cheese...what's not to like?)

Prep Time	Cook Time	Total Time
30 mins	1 hr	1 hr 30 mins



4.12 from 9 votes

Course: Breakfast Servings: 8

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Ingredients

- 6 large eggs
- 2 1/2 cups milk (I use 2%)
- 1/2 cup (about 3 stalks) sliced green onions
- 1/2 cup whipping cream
- 1/2 teaspoon salt
- 1 pound chorizo, casings removed
- 1 large red bell pepper, halved, seeded, cut into 1/2-inch wide-strips
- 1 1- pound loaf rustic French bread, cut into 1/2-inch cubes
- 2 cups (loosely packed) grated sharp cheddar cheese

Instructions

1. Preheat oven to 350°F. Butter 13x9x2-inch ceramic or glass baking dish. Whisk first 5 ingredients in large bowl; sprinkle generously with pepper. Set aside.
2. Place sausage in large nonstick skillet; push to 1 side. Add bell pepper to other side of skillet. Sauté over high heat, breaking up sausage with fork, until sausage is cooked through and bell peppers are brown in spots, about 7 minutes.
3. Arrange half of bread cubes in prepared dish. Pour half of egg mixture over. Sprinkle with half of cheese, then half of sausage-pepper mixture. Repeat layering. Let stand 20 minutes or refrigerate overnight, occasionally pressing on bread to submerge.
4. Bake strata until puffed and brown, about 1 hour. Cool slightly.

Notes

Adapted from Bon Appetit