SUN-DRIED TOMATO AND KALE EGG BAKE

YIELD: 8 servings  
PREP TIME: 15 minutes  
TOTAL TIME: 1 hour 5 minutes

1-1/2 cups finely chopped kale leaves (stems discarded)  
1/3 cup coarsely chopped pitted kalamata olives  
1/2 cup sun-dried tomatoes in oil, drained, chopped  
1/2 lb Italian bread, cut into 1-inch cubes (about 5-1/4 cups)  
8 eggs  
2-1/2 cups milk  
1 teaspoon Italian seasoning  
1/2 teaspoon salt  
1/4 teaspoon pepper  
6 slices (about 3/4 oz each) provolone cheese  
1 tablespoon freshly shredded Parmesan cheese

Heat oven to 350°F. Spray [CORNINGWARE® 2.5 QUART BAKING DISH](http://www.worldkitchen.com/corningware-bakers-and-casseroles/1105935.html) with cooking spray.

In small bowl, mix kale, olives and tomatoes. In baking dish, toss bread cubes and half of kale mixture.

In large bowl, beat eggs, milk, Italian seasoning, salt and pepper with whisk until well blended. Pour over ingredients in baking dish. Top evenly with provolone cheese; sprinkle with remaining kale mixture.

Bake uncovered 40 to 45 minutes or until set and edges are golden brown. Sprinkle with Parmesan cheese. Let stand 5 minutes before serving.