

Strata Vegetarian Breakfast Casserole

Submitted by Lois O.

Ingredients

- 2 1/2 cups seasoned croutons
- 8 eggs
- 2 ½ cups half and half
- 1 (10.75oz) can condensed cream of mushroom soup
- 1 onion diced small
- 1 clove garlic minced
- 1 small package fresh spinach, stemmed
- 1 zucchini, medium diced
- ½ lb fresh mushrooms, sliced
- 1 tsp Morse Farms mild meat seasoning and rub
- 1 cup shredded sharp cheddar cheese
- 1 cup shredded pepper jack cheese
- ½ tsp dry mustard or 1 tsp Dijon mustard

Directions

1. Spread croutons on bottom of buttered 9X12 inch baking dish.
2. Prepare and cut all ingredients before assembly
3. In a skillet, sauté vegetables in a little butter to add flavor, about 3-5 minutes.
4. Add seasoned, cooked vegetables over the croutons
5. In a large bowl, whisk together eggs and half and half until well blended. Stir in soup, cheeses and mustard. Pour egg mixture over vegetables and croutons. Refrigerate overnight.
6. In the morning, preheat oven to 325 degrees.
7. Bake in preheated oven for 55-65 minutes or until set and lightly browned on the top.