



Chive and Brie Strata

READY IN



45 min.

SERVINGS



10

CALORIES



665 kcal

LUNCH

MAIN COURSE

MAIN DISH

DINNER

Ingredients

- ☐ 32 ounce bread french trimmed
- ☐ 18 ounces round of président brie chilled trimmed cut into 1/2-inch pieces
- ☐ 2 tablespoons butter ()
- ☐ 10 large eggs
- ☐ 2 cups chives fresh chopped
- ☐ 8 tablespoons parsley fresh chopped
- ☐ 8 tablespoons tarragon fresh chopped
- ☐ 1.5 teaspoons pepper black
- ☐ 0.7 cup parmesan cheese grated

- ☐ 1.5 teaspoons salt
- ☐ 12 tablespoons swiss cheese grated
- ☐ 4 cups milk whole ()

Equipment

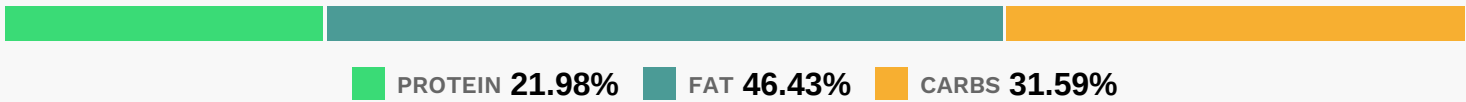
- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ whisk
- ☐ measuring cup

Directions

- ☐ Generously butter two 9-inch-diameter cake pans with 2-inch-high sides.
- ☐ Place bread in very large bowl.
- ☐ Pour 4 cups milk over.
- ☐ Let bread soak until soft, about 10 minutes. Squeeze bread slices over same bowl, extracting as much milk as possible.
- ☐ Transfer bread to medium bowl.
- ☐ Transfer milk from bowl to 2-cup measuring cup. If necessary, add more milk to equal 1 1/3 cups total. Return milk to very large bowl.
- ☐ Add eggs, 1 1/2 teaspoons salt and 1 1/2 teaspoons pepper to milk; whisk to blend well.
- ☐ Arrange 1/4 of bread in each prepared pan.
- ☐ Sprinkle 1/2 cup chives over each.
- ☐ Sprinkle each with 1/4 of Brie cheese, then 2 tablespoons parsley and 2 tablespoons tarragon.
- ☐ Sprinkle 3 tablespoons Swiss cheese over each. Top each with half of remaining bread.
- ☐ Pour half of milk-egg mixture over each.
- ☐ Sprinkle 1/2 cup chives, 1/4 of Brie, 2 tablespoons parsley and 2 tablespoons tarragon over each.
- ☐ Sprinkle 3 tablespoons Swiss cheese and 1/3 cup Parmesan cheese over each. Dot each with 1 tablespoon butter. (Can be made 1 day ahead. Cover and chill.)

- ☐ Preheat oven to 350°F.
- ☐ Bake puddings uncovered until puffed and deep golden brown on top, about 1 hour 10 minutes.
- ☐ Let cool 5 minutes.
- ☐ Cut into wedges and serve.

Nutrition Facts



Properties

Glycemic Index:37.97, Glycemic Load:26.81, Inflammation Score:-9, Nutrition Score:35.446521738301%

Flavonoids

Apigenin: 6.89mg, Apigenin: 6.89mg, Apigenin: 6.89mg, Apigenin: 6.89mg Luteolin: 0.05mg, Luteolin: 0.05mg, Luteolin: 0.05mg, Luteolin: 0.05mg Isorhamnetin: 0.54mg, Isorhamnetin: 0.54mg, Isorhamnetin: 0.54mg, Isorhamnetin: 0.54mg Kaempferol: 0.85mg, Kaempferol: 0.85mg, Kaempferol: 0.85mg, Kaempferol: 0.85mg Myricetin: 0.47mg, Myricetin: 0.47mg, Myricetin: 0.47mg, Myricetin: 0.47mg Quercetin: 0.39mg, Quercetin: 0.39mg, Quercetin: 0.39mg, Quercetin: 0.39mg

Nutrients (% of daily need)

Calories: 665.19kcal (33.26%), Fat: 34.48g (53.04%), Saturated Fat: 17.67g (110.46%), Carbohydrates: 52.79g (17.6%), Net Carbohydrates: 48.37g (17.59%), Sugar: 10.49g (11.66%), Cholesterol: 271.72mg (90.57%), Sodium: 1369.42mg (59.54%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 36.72g (73.44%), Manganese: 1.64mg (82.16%), Selenium: 57.04µg (81.49%), Vitamin K: 76.55µg (72.9%), Calcium: 598.85mg (59.89%), Vitamin B2: 1.01mg (59.14%), Phosphorus: 546.85mg (54.69%), Folate: 164µg (41%), Vitamin B12: 2.27µg (37.85%), Iron: 6.61mg (36.72%), Vitamin A: 1813.91IU (36.28%), Vitamin B1: 0.51mg (33.99%), Vitamin B3: 6.02mg (30.08%), Zinc: 4.32mg (28.8%), Vitamin B6: 0.53mg (26.44%), Magnesium: 96.38mg (24.09%), Vitamin B5: 2.35mg (23.46%), Potassium: 656.92mg (18.77%), Fiber: 4.42g (17.7%), Vitamin D: 2.36µg (15.75%), Vitamin C: 11.89mg (14.41%), Copper: 0.25mg (12.44%), Vitamin E: 1.08mg (7.22%)