



Overnight Savory Fontina Bread Pudding

 Gluten Free

READY IN



45 min.

SERVINGS



10

CALORIES



315 kcal

Ingredients

- ☐ 16 ounce baby bella mushrooms sliced (cremini)
- ☐ 12 ounce bacon chopped
- ☐ 5 large eggs
- ☐ 8 ounces fontina shredded
- ☐ 0.5 cup basil fresh chopped
- ☐ 2 cups milk
- ☐ 0.5 teaspoon pepper freshly ground
- ☐ 0.8 teaspoon salt
- ☐ 3 tablespoons cup heavy whipping cream sour

☐ 3 tablespoons mustard stone-ground divided

Equipment

- ☐ bowl
- ☐ frying pan
- ☐ paper towels
- ☐ oven
- ☐ whisk
- ☐ baking pan
- ☐ aluminum foil

Directions

- ☐ Place bread pieces in a lightly greased 13- x 9-inch baking dish, and set aside.
- ☐ Cook bacon over medium-high heat in a large skillet 15 minutes or until crisp, stirring occasionally.
- ☐ Remove bacon from pan, and drain on paper towels, reserving about 2 tablespoons drippings in skillet.
- ☐ Add mushrooms, and saut 10 minutes or until tender.
- ☐ Add 2 tablespoons mustard, and cook 1 minute more.
- ☐ Drain any excess liquid from pan.
- ☐ Transfer mushroom mixture to reserved baking dish; add bacon and basil, and toss with bread until evenly distributed.
- ☐ Sprinkle evenly with cheese.
- ☐ Whisk together remaining 1 tablespoon mustard, eggs, and next 4 ingredients in a large bowl.
- ☐ Pour over bread mixture, cover with foil, and chill at least 8 hours or overnight.
- ☐ Preheat oven to 35
- ☐ Remove bread pudding from refrigerator, and bake, covered with foil, at 350 for 35 minutes. Uncover and bake 15 to 20 minutes more or until light golden brown.

Nutrition Facts



 PROTEIN **20.6%**  FAT **72.2%**  CARBS **7.2%**

Properties

Glycemic Index:19.9, Glycemic Load:1, Inflammation Score:-4, Nutrition Score:12.8482610065%

Nutrients (% of daily need)

Calories: 315.49kcal (15.77%), Fat: 25.4g (39.08%), Saturated Fat: 10.95g (68.44%), Carbohydrates: 5.7g (1.9%), Net Carbohydrates: 5.19g (1.89%), Sugar: 3.76g (4.18%), Cholesterol: 149.74mg (49.91%), Sodium: 688.51mg (29.94%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 16.31g (32.62%), Selenium: 32.19µg (45.99%), Phosphorus: 289.1mg (28.91%), Vitamin B2: 0.49mg (28.69%), Calcium: 217.77mg (21.78%), Vitamin B12: 1.09µg (18.17%), Vitamin B3: 3.24mg (16.18%), Vitamin B5: 1.56mg (15.61%), Zinc: 2.27mg (15.13%), Copper: 0.28mg (13.77%), Vitamin B1: 0.19mg (12.59%), Vitamin B6: 0.24mg (11.91%), Potassium: 408.94mg (11.68%), Vitamin A: 523.18IU (10.46%), Vitamin D: 1.35µg (9.03%), Folate: 25.81µg (6.45%), Manganese: 0.13mg (6.32%), Magnesium: 23.66mg (5.91%), Vitamin K: 6.08µg (5.79%), Iron: 0.93mg (5.19%), Vitamin E: 0.54mg (3.59%), Fiber: 0.51g (2.04%)