



Savory Bacon-and-Leek Bread Pudding

READY IN



80 min.

SERVINGS



8

CALORIES



997 kcal

Ingredients

- ☐ 2 tablespoons butter
- ☐ 6 cups challah bread cubed (1-inch cubes)
- ☐ 8 slices bacon crumbled cooked
- ☐ 1 teaspoon marjoram dried
- ☐ 1 teaspoon thyme leaves dried
- ☐ 8 large eggs lightly beaten
- ☐ 2 garlic cloves minced
- ☐ 1.3 cups gouda cheese divided grated
- ☐ 1 teaspoon ground pepper black
- ☐ 1 cup half-and-half

- ☐ 1 cup heavy cream
- ☐ 2 teaspoons kosher salt
- ☐ 2 leeks thinly sliced
- ☐ 1.3 cups parmesan cheese divided freshly grated

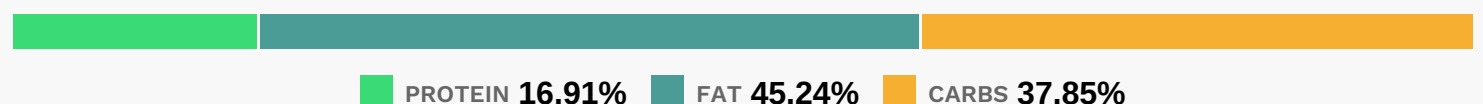
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ whisk
- ☐ baking pan

Directions

- ☐ Preheat oven to 35
- ☐ Whisk together first 7 ingredients in a large bowl; stir in bread cubes and 1 cup each Gouda and Parmesan cheeses.
- ☐ Remove and discard root ends and dark green tops of leeks.
- ☐ Cut in half lengthwise, and rinse thoroughly under cold running water to remove grit and sand.
- ☐ Melt butter in a medium skillet over medium heat.
- ☐ Add leeks, and cook, stirring occasionally, 7 to 8 minutes or until tender.
- ☐ Add garlic, and cook, stirring constantly, 1 minute. Fold leek mixture and bacon into egg mixture.
- ☐ Pour into a lightly greased 11- x 7-inch baking dish.
- ☐ Sprinkle with remaining 1/4 cup each Gouda and Parmesan cheeses.
- ☐ Bake at 350 for 35 to 40 minutes or until center is set.
- ☐ Let stand 5 minutes.

Nutrition Facts



Properties

Glycemic Index:21.38, Glycemic Load:1.21, Inflammation Score:-9, Nutrition Score:35.903043809144%

Flavonoids

Kaempferol: 0.6mg, Kaempferol: 0.6mg, Kaempferol: 0.6mg, Kaempferol: 0.6mg Myricetin: 0.06mg, Myricetin: 0.06mg, Myricetin: 0.06mg, Myricetin: 0.06mg Quercetin: 0.03mg, Quercetin: 0.03mg, Quercetin: 0.03mg, Quercetin: 0.03mg

Nutrients (% of daily need)

Calories: 997.15kcal (49.86%), Fat: 49.86g (76.71%), Saturated Fat: 25.06g (156.62%), Carbohydrates: 93.87g (31.29%), Net Carbohydrates: 89.26g (32.46%), Sugar: 7.17g (7.97%), Cholesterol: 391.88mg (130.63%), Sodium: 2090.94mg (90.91%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 41.94g (83.88%), Selenium: 85.89µg (122.7%), Vitamin B2: 1.32mg (77.79%), Phosphorus: 675.48mg (67.55%), Calcium: 662.2mg (66.22%), Vitamin B1: 0.89mg (59.22%), Folate: 235.4µg (58.85%), Manganese: 1.08mg (54.22%), Vitamin B3: 9.68mg (48.38%), Iron: 7.22mg (40.13%), Vitamin A: 2000.62IU (40.01%), Zinc: 4.65mg (31%), Vitamin B12: 1.6µg (26.68%), Copper: 0.39mg (19.57%), Vitamin B6: 0.37mg (18.6%), Fiber: 4.61g (18.45%), Magnesium: 70.74mg (17.68%), Vitamin B5: 1.74mg (17.39%), Vitamin K: 17.55µg (16.72%), Vitamin D: 2.48µg (16.54%), Potassium: 503.2mg (14.38%), Vitamin E: 1.84mg (12.24%), Vitamin C: 3.42mg (4.15%)