

Chili and Cheese Ham Strata

Serves 6 to 8

Ingredients:

Olive-oil cooking spray
6 slices sourdough bread (1 inch thick)
1/4 cup butter, softened
2 1/2 cups shredded cheddar cheese, divided
1 cup cubed fully cooked ham
2 cans (4 ounces, each) chopped green chilies
1/2 cup finely chopped onion
2 Tablespoons chopped parsley
4 eggs
1 cup half and half
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon ground cumin
1/2 teaspoon ground mustard



Procedure:

1. Spray an 8x11 rectangular or 2.5 quart oval baking dish with cooking spray.
2. Butter bread, cut or tear into 1 inch pieces, and place in baking dish. Sprinkle with 1 1/2 cups cheese, ham, chilies, onion, and parsley.
3. In a medium bowl, whisk the eggs, half and half, salt, pepper, cumin and mustard in a large bowl. Pour over bread mixture. Top with remaining cheese.
4. Cover baking dish with oven proof lid or foil and refrigerate overnight.
5. Preheat oven to 350 degrees.
6. Remove baking dish from refrigerator and let stand 30 minutes.
7. Transfer uncovered baking dish to oven and bake for 30 minutes.
8. Uncover and continue baking about 30 minutes more or until the eggs are firm and the top is slightly golden.

Recipe was modified from original source: The Girl Who Ate Everything

<http://www.the-girl-who-ate-everything.com/2015/01/chili-cheese-ham-strata.html>

Chili and Cheese Ham Strata

Serves 3 to 5

Ingredients:

Olive-oil cooking spray
3 slices sourdough bread (1 inch thick)
2 Tablespoons butter, softened
1 1/4 cups shredded cheddar cheese, divided
1/2 cup cubed fully cooked ham
1 can (4 ounces, each) chopped green chilies
1/4 cup finely chopped onion
1 Tablespoon chopped parsley
2 eggs
1/2 cup half and half
1/4 teaspoon salt
1/4 teaspoon pepper
1/4 teaspoon ground cumin
1/4 teaspoon ground mustard



Procedure:

1. Spray a 7x7 square or 1.5 quart oval baking dish with cooking spray.
2. Butter bread, cut or tear into 1 inch pieces, and place in baking dish. Sprinkle with 3/4 cups cheese, ham, chilies, onion, and parsley.
3. In a medium bowl, whisk the eggs, half and half, salt, pepper, cumin and mustard in a large bowl. Pour over bread mixture. Top with remaining cheese.
4. Cover baking dish with oven proof lid or foil and refrigerate overnight.
5. Preheat oven to 350 degrees.
6. Remove baking dish from refrigerator and let stand 30 minutes.
7. Transfer uncovered baking dish to oven and bake for 30 minutes.
8. Uncover and continue baking about 30 minutes more or until the eggs are firm and the top is slightly golden.

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