

Spinach, Artichoke, and Brie Bread Pudding

Serves 6 to 8

Ingredients:

- Olive-oil cooking spray
- 1 Tablespoon extra-virgin olive oil
- 1 medium onion chopped
- 2 teaspoons kosher salt divided
- 2 Tablespoons chopped garlic
- 1 (14 ounce) can artichoke hearts, quartered
- 4 large eggs
- 1 cups half and half
- 1 Tablespoon fresh lemon juice
- 2 teaspoons Italian seasoning blend
- 1/2 teaspoon freshly ground black pepper
- 1/2 loaf day-old French bread sliced cubed (1-inch)
- 1 (9 ounce) package frozen chopped spinach (thawed and squeezed dry)
- 1/2 pound Brie, rind removed and cut into 1/2-inch cubes
- 1/2 cup freshly grated Parmesan
- 2 Tablespoons minced fresh parsley leaves



Procedure:

1. Spray an 8x11 rectangular or 2.5 quart oval baking dish with cooking spray.
2. Sauté onion in olive oil and 1 teaspoon of salt over medium heat until golden brown and tender, about 5 minutes.
3. Add the garlic and cook, stirring, until the garlic is fragrant, about 1 minute.
4. Add the artichokes and cook, stirring occasionally, another 2 minutes. Remove from the heat.
5. Combine the eggs, half and half, lemon juice, Italian seasoning, and 1 teaspoon salt in a large bowl and whisk to combine.
6. Add the bread, spinach, artichoke mixture, brie, 1/4 cup Parmesan, and parsley and stir to combine.
7. Pour the bread pudding mixture into the prepared dish. Sprinkle remaining 1/4 cup Parmesan over the top.
8. Cover baking dish with oven proof lid or foil and refrigerate overnight.
9. Preheat oven to 350 degrees.
10. Remove baking dish from refrigerator and let stand 30 minutes.
7. Transfer baking dish to oven and bake covered for 30 minutes.
8. Uncover and continue baking for 30 minutes longer or until firm in the center and golden brown.

Recipe was modified from original source: Bobbi's Kozy Kitchen

<http://www.bobbiskozykitchen.com/2012/01/savory-bread-pudding-with-spinach.html#.VRnimSx0z4Z>

Savory Bread Pudding with Spinach, Artichoke, and Brie

Serves 3 to 5

Ingredients:

- Olive-oil cooking spray
- 1/2 Tablespoon extra-virgin olive oil
- 1 small onion chopped
- 1 teaspoon kosher salt divided
- 1 Tablespoon chopped garlic
- 1/2 (14 ounce) can artichoke hearts, quartered
- 2 large eggs
- 1/2 cups half and half
- 1/2 Tablespoon fresh lemon juice
- 1 teaspoon Italian seasoning blend
- 1/4 teaspoon freshly ground black pepper
- 1/4 loaf day-old French bread sliced cubed (1-inch)
- 1/2 (9 ounce) package frozen chopped spinach (thawed and squeezed dry)
- 1/4 pound Brie, rind removed and cut into 1/2-inch cubes
- 1/4 cup freshly grated Parmesan
- 1 Tablespoon minced fresh parsley leaves



Procedure:

1. Spray a 7x7 square or 1.5 quart oval baking dish with cooking spray.
2. Sauté onion in olive oil and 1/2 teaspoon of salt over medium heat until golden brown and tender, about 5 minutes.
3. Add the garlic and cook, stirring, until the garlic is fragrant, about 1 minute.
4. Add the artichokes and cook, stirring occasionally, another 2 minutes. Remove from the heat.
5. Combine the eggs, half and half, lemon juice, Italian seasoning, and 1/2 teaspoon salt in a large bowl and whisk to combine.
6. Add the bread, spinach, artichoke mixture, brie, 2 Tablespoons Parmesan, and parsley and stir to combine.
7. Pour the bread pudding mixture into the prepared dish. Sprinkle remaining 2 Tablespoons Parmesan over the top.
8. Cover baking dish with oven proof lid or foil and refrigerate overnight.
9. Preheat oven to 350 degrees.
10. Remove baking dish from refrigerator and let stand 30 minutes.
7. Transfer baking dish to oven and bake covered for 30 minutes.
8. Uncover and continue baking for 30 minutes longer or until firm in the center and golden brown.

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