

## **Strata with Kale and Cheese**

### **Ingredients**

1 bunch of kale, rinsed, stems removed (about 4 cups)  
4 cups day old bread with crust cut into inch cubes  
2 tbsp. extra virgin olive oil  
2 tbsp. whole grain or Dijon mustard  
Zest from 1 lemon  
1 tsp. salt  
A few grinds of freshly ground pepper  
1 ½ cups whole milk  
4 eggs  
1 cup gruyere cheese

### **Preparation**

Preheat oven to 350°. Line 9 inch baking dish with parchment paper, or grease baking dish.

Add kale to pot with steam basket with 1 inch of water. Cover, bring to a boil and steam for 5-6 minutes until softened. Place kale on cutting board and coarsely chop. Set aside.

In medium bowl whisk together olive oil, mustard, lemon zest, salt and pepper. Whisk in milk and eggs.

Place bread in baking dish and top with kale and cheese. Toss the ingredients together and evenly level in dish. Pour in egg mixture over bread mixture.

Bake uncovered for 45-50 minutes until eggs are set and edges are browned. Let sit for a few minutes before serving.