

Overnight Asparagus Mushroom Strata

Jacob · 29/09/2024



Prep Time

8 hrs 35 mins

Difficult

Medium

Servings

9 hrs 55 mins

Description

This asparagus strata recipe is one of my moms best ideas It is a colorful makeahead dish that combines toasted English muffins with layers of cheese mushrooms and asparagus It makes brunch a breeze

Ingredients

- - 2 teaspoons butter
- or as needed - 1 ¾ cups sliced crimini mushrooms - 5 English muffins
- split and toasted - 2 cups shredded Colby-Monterey Jack cheese
- divided - 1 pound fresh asparagus
- trimmed and cut into 1-inch pieces - ½ cup chopped red bell pepper - ½ onion
- finely chopped - 2 cups milk - 8 eggs - 1 teaspoon salt - 1 teaspoon dry mustard powder - ¼ teaspoon ground black pepper

Instructions

1. Melt butter in a skillet over medium heat. Add mushrooms; cook and stir until beginning to brown and most of their liquid has evaporated
2. about 10 minutes. Grease a 9x13-inch baking dish. Arrange eight muffin halves
3. cut-side up
4. in the bottom of the dish. Tear remaining muffins into smaller pieces and use to fill any open spaces. Sprinkle with 1/2 of the cheese
5. then top with asparagus pieces
6. mushrooms
7. red pepper
8. and onion. Whisk milk
9. eggs
10. salt
11. mustard powder
12. and black pepper together in a bowl; pour over muffins and vegetables. Cover the dish and refrigerate
13. 8 hours to overnight. The next day
14. remove the casserole from the refrigerator and let stand for 30 minutes. Spread remaining cheese over the top. Meanwhile
15. preheat the oven to 375 degrees F (190 degrees C). Bake the casserole in the preheated oven until a knife inserted near the edge comes out clean
16. 40 to 45 minutes. Let stand for 5 to 10 minutes before cutting into squares. Recipe Tips You can substitute other vegetables for the asparagus
17. such as broccoli or zucchini. Add a cup of cooked diced ham or cooked sausage for a non-vegetarian twist.