



CONVIVIVUM  
Urban Farmstead

## THIS CASSEROLE IS FULLY BAKED AND ONLY NEEDS REHEATING

*The recipe is provided below if you would like to recreate the meal.*

### Reheating Instructions:

If reheating the entire casserole, place in the oven at 350 degrees F for 20-25 minutes or until it is 165 degrees in the center (or hot all the way through).

It can also be portioned out cold and then reheated in the microwave as individual portions.

**DO NOT PUT CASSEROLE PAN IN THE MICROWAVE.**

## Ham, Egg, and Cheese Strata

12 slices bread, crusts removed  
1 ½ cups diced ham  
2 cups shredded cheddar cheese  
6 eggs  
2.5 cups whole milk  
2 tsp. worcestershire  
1 tsp. ground mustard  
½ tsp. salt  
¼ tsp. pepper  
¼ cup diced green bell pepper  
¼ cup diced onion  
¼ cup butter, melted  
1 cup cornflakes, crushed

### INSTRUCTIONS

1. Spray a 9x13 casserole pan. Preheat the oven to 350 degrees F.
2. Arrange 6 slices of bread in the bottom of the pan. Top with all of the ham and cheese. Cover with remaining 6 slices of bread.
3. In a medium size mixing bowl, beat together the eggs, milk, worcestershire, dry mustard, salt, pepper, onion, and green pepper.
4. Pour egg mixture evenly over bread. Let sit for at least 30 minutes (can also let sit in the fridge overnight).
5. Sprinkle evenly with cornflakes. Drizzle melted butter over the top.
6. Bake, uncovered, for 50-60 minutes or until golden, puffed, and set in the center. Remove from the oven and let cool uncovered for 10 minutes. Enjoy!

## CONVIVIVUM URBAN FARMSTEAD

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