

# RJ'S BREAKFAST STRATA

Servings. 6

## INGREDIENTS

6-8 slices French bread cut into 1" pieces  
1 tbs extra virgin olive oil  
8 oz sweet Italian sausage or chicken sausage  
8 eggs (can substitute egg whites)  
1 bunch green onions, light green portion chopped  
1/2 lb asparagus ends trimmed cut into 1" pieces.  
Salt and freshly ground pepper to taste  
2 1/2 cups grated fontina cheese  
8 tbsp **RJ's Hot or Med Hot Peppers in Oil**



## Cooking Instructions

Butter a 9 x 13 size baking dish. Place bread cubes in a large bowl. Heat olive oil in a medium size saute pan on medium. Add sausage and cook turning occasionally until browned. Crumble into bite size pieces while cooking. With slotted spoon transfer sausage to bowl with bread cubes.

In a medium size bowl, whisk together eggs and milk. Pour egg mixture over bread and sausage mixture.

Add green onions, asparagus, **RJ's Peppers in Oil**, salt, pepper, and 1 1/2 cups of cheese and stir until well blended

Transfer to baking dish, cover with plastic wrap and refrigerate at least 4 hours or overnight.

Preheat oven to 350 degrees, sprinkle top of Strata with remaining cup of cheese. Bake until golden brown and cooked through: 1 hr to 1 hr 15 minutes. Let stand 10 minutes before serving

**\*Chef's Notes: For a milder version substitute RJ's "Mild" Peppers in Oil**