

## Savory Bread Pudding



### SIZE

For 6

### PREPARATION

45 min

### DIFFICULTY



Level 1



### DESCRIPTION

Make this savory bread pudding ahead of time and you've got brunch, lunch, or dinner for your crew on lock - just add a crunchy green salad.

### Ingredients

**10** large eggs

**2** cups milk

**1/4** tsp red pepper flakes

**1/2** cup chopped basil, plus more for garnish

**1** loaf loaf of crusty bread, cut into cubes (about 8 cups)

**1** cup shredded mozzarella cheese

**1** jar not just pasta sauce

**1** T olive oil for garnish, plus more to grease baking dish

salt & pepper

## **Process**

**1**

**Preheat oven to 350 degrees with a rack in the middle position and grease a 9 x 13 inch baking dish.**

**2**

**In a large bowl, whisk the eggs, milk, garlic, red pepper flakes, basil, 1 teaspoon salt and  $\frac{1}{2}$  a teaspoon pepper. Add the bread and cheese and toss to fully coat the bread.**

**3**

**Transfer to the mixture to the baking dish, pushing everything towards the sides to create a flat even surface. Spread the not just pasta sauce on top and bake, uncovered, for 40 minutes, until the eggs have set and the top is golden brown. Drizzle with olive oil, garnish with basil, and serve.**