

DON'T GET LOST IN THE KITCHEN!

TRAVEL THE CULINARY UNIVERSE WITH CHEF E!

RECIPE

Spinach and Jack Cheese bread pudding

6 large eggs
1 cups regular milk
1 cup of heavy cream or half and half
1/4 teaspoon fresh thyme
1/4 teaspoon salt
1/4 teaspoon coarsely ground black pepper
pinch ground nutmeg
1 package (10 ounces) frozen chopped spinach, thawed and squeezed dry or lightly sautéed spinach
1 cup shredded Monterey Jack cheese (4 ounces)
8 slices firm bread, cut into 3/4-inch pieces

PREPARATION

1. Preheat oven to 375 degree F. In large bowl, with wire whisk, beat eggs, milk, thyme, salt, pepper, and nutmeg until blended. With rubber spatula, stir in spinach, Monterey Jack, and bread.
2. Pour mixture into lightly greased 13" by 9" ceramic or glass baking dish. Bake bread pudding until browned and puffed, and knife inserted in center comes out clean, 20 to 25 minutes.
3. Remove from oven; let stand 5 minutes before serving.

FOR PRIVATE CHEF AND CATERING CONTACT TVALLS@MECCINC.COM OR CALL 305-663-1628