ZERO-WASTE BREAKFAST CASSEROLE

Yield: 8–10 servings

INGREDIENTS

- Nonstick cooking spray
- 4 cups leftover bread, torn into 1-inch pieces*
- 12 large eggs
- 1½ cups nondairy milk
- ½ teaspoon kosher salt
- ½ teaspoon freshly ground black pepper
- 2 tablespoons leftover sauce, like pesto or romesco (optional)
- 2 to 3 cups leftover vegetables, cut into bite-sized pieces if needed
- 1 to 2 cups leftover protein, cut into bite-sized pieces if needed (optional)
- ½ cup cheese (optional)
- 2 tablespoons finely chopped herbs (optional)

PROCEDURE

PREHEAT the oven to 350 degrees F. Grease a 4-quart baking dish with **nonstick spray**, and arrange **4 cups of leftover bread, cut into 1-inch cubes**, in the bottom of the dish.

IN A LARGE BOWL, add **12 eggs, 1 1/2 cups nondairy milk**, and a **1/2 teaspoon each salt and pepper.** Whisk until combined. If you have it, whisk in **2 tablespoons leftover sauce** with the eggs. Add **3 cups leftover veggies and protein, 1/2 cup cheese** (if using), and **2 tablespoons herbs** (if using), and stir.

POUR the egg mixture over the bread, making sure it's distributed evenly in the pan.

BAKE for 45 to 50 minutes, or until the casserole is set in the middle. Let it cool for 5 to 10 minutes before cutting into lasagna-like squares.

NOTES & SUBSTITUTIONS

- *If you don't have any stale bread, just leave a few slices out on the counter for a few hours or put them in the oven at 200 degrees F to dry out for about 10 minutes.*
- *The amounts for veggies and protein are forgiving, but shoot for around 3 cups total.*
- *To make the strata ahead: Fully assemble and cover the casserole and store it in the fridge for up to three days. When ready to bake, proceed to step 4.*