



Shiitake Oat Spinach Strata

 **SERVINGS** not found or type unknown

8

 **COOKING TIME** not found or type unknown

40 minutes

Shiitake Oat Spinach Strata is a warm and hearty casserole dish full of incredible flavors. This savory, tender strata recipe has a crispy top and warm, soft center. The umami flavor from the mushrooms and mild flavor of the spinach work together alongside a variety of cheeses for a dish perfect for feeding a crowd.

Ingredients

- 1/3 cup + 2 tablespoons [Quaker® Oats-Old Fashioned](#), divided use
- 1 tablespoon olive oil
- 2 links Italian sausage, casings removed
- 1/2 onion, chopped
- 1 garlic clove, minced
- 1 cup shiitake mushrooms, sliced
- 1 (10 ounce) package frozen spinach, thawed and squeezed of all moisture
- 6 eggs
- 1 cup low-fat milk
- 1/2 cup half-and-half
- 1 1/4 cups gruyere or swiss cheese, grated and divided
- 1 cup stale bread, 1/2 inch cubes
- 2 tablespoons grated parmesan cheese

Cooking Instructions

1. Preheat oven to 350°F.
2. Brown sausage until fully cooked and drain on paper towel.
3. Leave any remaining fat in skillet.
4. Add 1 tablespoon of olive oil to skillet on med/high heat.
5. Saute onions, garlic and mushrooms until soft; about 5 minutes.
6. Add spinach.
7. Add salt and pepper to taste.
8. Transfer to a large mixing bowl and let cool.

9. Once cooled, add 1 cup cheese, 1/2 cup Quaker® Oats and cubed bread to mixing bowl; toss to combine.
10. Spread evenly in bottom of lightly greased 8 x 8 pan.
11. Whisk together eggs, half-and-half and milk.
12. Pour over bread mixture, cover and refrigerate 2 hours or overnight.
13. Top with reserved 1/4 cup Gruyere, 2 tablespoons oats and Parmesan.
14. Bake for 35-40 minutes or until top is puffed and golden brown.