**WHAT YOU NEED**

- ½ cup Olive oil
- 1 tbsp. Garlic, minced
- ¼ cup Shallots, peeled, minced
- 5 cups Swiss chard, stemmed, chopped
- 1 tbsp. Thyme leaves
- 3 tbsp. Marjoram leaves
- ¼ cup Italian parsley, stemmed, chopped
- 2 tbsp. Kalamata olives, pitted, minced
- 1 cup Roasted red peppers, diced
- ½ cup Sun-dried tomatoes, sliced
- 6 cups Sourdough bread, torn into ½” pieces
- ¾ cup Parmesan cheese, grated, plus more for garnish
- 1 cup Mozzarella, diced
- ½ cup Feta, diced
- ½ tsp. Kosher salt
- ¼ tsp. Ground black pepper
- ½ cup Breadcrumbs, toasted
- 8 Eggs
- 1½ cups Half-and-half
- ½ tsp. Aleppo pepper or cayenne
- Basil, chopped for garnish, as needed

**HERE’S HOW TO MAKE IT**

1. Brush insides of two 1-quart dishes with a little olive oil, and dredge with the toasted breadcrumbs and set aside.

2. In large skillet over medium heat, add the olive oil, garlic and shallot; sauté for 4 to 5 minutes or until the shallots start to color. Add the Swiss chard and cook for another 5 minutes (add a splash of water, if needed for deglazing). Add the thyme and marjoram and cook for another 3 minutes. Remove from the heat and place mixture in a large bowl with parsley, red pepper, olives, sun-dried tomatoes, bread chunks, ½ cup of the Parmesan, Feta and mozzarella and stir to mix. Season with kosher salt and pepper.

3. Fill baking dishes evenly with the bread mixture.

4. In a small bowl, whisk together the eggs with half-and-half. Season with the Aleppo pepper and pour the eggs over the top and sprinkle with the remaining Parmesan cheese. Cover and chill overnight.

5. To cook: Preheat oven to 350° F. Bring the casserole to room temperature, and place on a baking sheet. Bake in the preheated oven for about 50 minutes, or until the eggs have set. Remove from the oven and let rest for 5 minutes before serving.

6. Garnish with basil and add more Parmesan, if desired.

American Egg Board
For video demonstrations and recipes, visit www.AEB.org/recipes
**MEDITERRANEAN EGG STRATA WITH SWISS CHARD, OLIVES AND MOZZARELLA**

This healthy dish starts with the protein-filled, incredible egg and continues with Mediterranean ingredients that are all on the upswing, according to the latest trend reports. Egg-based stratas appear on breakfast, lunch and dinner menus, because they’re very adaptable and can accommodate a myriad of ingredients.

This Mediterranean-inspired version, with Swiss chard, olives, thyme and fresh mozzarella is ideal for vegetarians looking for a protein-rich meal, or any guest who wants a healthy meal with great flavor.

Perfect for your menu any time of day.

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