

## Breakfast

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# Cheddar-Swiss Strata

Casserole Recipes

### Servings: 6

*This recipe may be doubled. Double all ingredients. Divide the ingredients between two greased 2-quart shallow baking dishes. Bake as directed.*

- 6 cups cubed French or Italian bread**
- 1 can (10 3/4 oz) Condensed Cheddar Cheese soup**
- 1 cup milk**
- 4 eggs**
- 1 1/2 cups (6 oz) shredded Swiss cheese**

Preheat oven to 350 degrees.

Place the bread cubes into a greased 2-quart shallow baking dish. Beat the soup, milk, eggs and cheese in a medium bowl with a fork or whisk. Pour the soup mixture over the bread cubes. Stir and press the bread cubes into the milk mixture to coat. Cover and refrigerate overnight.

Bake uncovered for 40 minutes or until a knife inserted in the center comes out clean.

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Per Serving (excluding unknown items): 132 Calories; 9g Fat (62.7% calories from fat); 9g Protein; 3g Carbohydrate; 0g Dietary Fiber; 32mg Cholesterol; 94mg Sodium. Exchanges: 1 Lean Meat; 0 Non-Fat Milk; 1 Fat.