

## Breakfast

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# Elegant Smoked Salmon Strata

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**Servings: 12**

**Preparation Time: 30 minutes**

**Bake Time: 55 minutes**

*Ciabatta bread is a long, wide loaf of bread that's soft inside. You could also use day-old French or Italian bread in this recipe.*

**4 cups ciabatta bread, cubed**  
**2 tablespoons butter, melted**  
**2 tablespoons olive oil**  
**2 cups (8 oz) Gruyere or Swiss cheese, shredded**  
**2 cups (8 oz) white cheddar cheese, shredded**  
**10 green onions, sliced**  
**1/2 pound smoked salmon or lox, coarsely chopped**  
**8 eggs**  
**4 cups 2% milk**  
**4 teaspoons Dijon mustard**  
**1/4 teaspoon salt**  
**1/4 teaspoon pepper**  
**Creme fraiche or sour cream and minced chives**

Preheat oven to 350 degrees.

In a large bowl, toss the bread cubes with butter and oil.

Transfer to a greased 13x9-inch baking dish.

Sprinkle with the Gruyere cheese, cheddar cheese, onions and salmon.

In another bowl, whisk the eggs, milk, mustard, salt and pepper. Pour over the top of the bread cubes.

Cover and refrigerate overnight.

Remove from the refrigerator 30 minutes before baking.

Bake, covered, for 30 minutes.

Uncover and bake for 25 to 30 minutes longer or until a knife inserted near the center comes out clean.

Let stand for 10 minutes before serving.

Serve with the cream fraiche and chives.

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Per Serving (excluding unknown items): 132 Calories; 9g Fat (62.3% calories from fat); 7g Protein; 5g Carbohydrate; trace Dietary Fiber; 153mg Cholesterol; 174mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 0 Vegetable; 1/2 Non-Fat Milk; 1 1/2 Fat; 0 Other Carbohydrates.