



# BACON, CHEDDAR & CHIVE STRATA

This savory brunch bake will be a fan favorite whether it is a relaxed morning or a well put-together brunch.

## Ingredients

4 cups (Approx.)	Cubed bread
6 strips	Cooked bacon
2 Tbsp.	Chopped fresh chives
10	Grade A Medium Phil's Fresh Eggs
1 cup	Milk
1 tsp. (Approx.)	Kosher salt to taste
2 Tbsp.	Butter, melted
1 cup	Shredded cheddar cheese



## Directions

### STEP 1

Preheat oven to 350°F. Grease an 8" x 8" baking dish.

### STEP 2

Chop the bread into 2" x 2" squares, dice the bacon, and slice the chives into about 1/4"-long pieces.

### STEP 3

Mix the eggs, milk, bacon, chives and salt in a bowl. Place the cubed bread in the baking dish and drizzle with melted butter.

### STEP 4

Add cheese to the egg mixture and pour over the bread.

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**STEP 5**

Bake for 35 to 40 minutes.