



Reprinted from [Bread Toast Crumbs](#). Copyright © 2017 by Alexandra Stafford. Photographs by Eva Kolenko.  
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## **SUMMER VEGETABLE STRATA WITH GREEN PEPPER, CORN, AND ZUCCHINI**

SERVES 6 TO 8

The virtues of a strata are endless: it's a no-fuss dish that feeds a crowd, it's well-suited for any time of day, and it's a format that can be adapted to whatever you have on hand. Vegetables benefit from a brief roasting first, but in a pinch, raw works fine. A little bit of meat—sausage, bacon, ham, pancetta—and a splash of Tabasco could transform this strata into a breakfast casserole. See the Note on page 142 (see below) for instructions on how to assemble it ahead of time and store it in the refrigerator.

- 1 small zucchini
- 1 heaping cup corn kernels, stripped from fresh ears (about 2)
- 1 cup thinly sliced red onion (about 1 small onion, halved and sliced)
- 1 green bell pepper, cut into ½-inch dice (about 1 cup)
- 2 tablespoons extra-virgin olive oil
- 1 teaspoon kosher salt
- Freshly cracked black pepper to taste
- Softened unsalted butter, for greasing
- 5 to 6 slices day-old bread, such as Soft Sandwich Bread (page 74/*not included*), peasant bread (see page 22/*not included*), or Cheesy Cheddar and Parmigiano Bread (page 52/*not included*), ½ inch thick, crusts removed
- ⅓ cup chopped chives or scallions, white and green parts
- ½ cup fresh chopped basil
- 4 eggs
- 2 cups 2 percent or whole milk
- Pinch of crushed red pepper flakes (optional)
- 1 cup (4 ounces) grated sharp Cheddar cheese
- ½ cup (2 ounces) crumbled feta

1. Preheat the oven to 450°F. Shred the zucchini on the large holes of a box grater; you should have 1½ to 2 cups. Squeeze the zucchini dry in a clean tea towel to remove moisture.
2. On a rimmed sheet pan, toss together the zucchini, corn, red onion, and bell pepper with the oil, ½ teaspoon salt, and black pepper to taste. Arrange them in an even layer, transfer the pan to the oven, and roast until the onion begins to turn golden, about 10 minutes. Remove the pan from the oven and set aside.



3. Reduce the oven to 350°F. Lightly grease a 9-inch baking pan. Line the bottom of the pan with the slices of bread, tearing or using scraps to fill in the gaps, but do not overlap. Spoon the roasted vegetables over the bread. Sprinkle the chives on top.

4. In a large bowl, beat the eggs with the milk and remaining ½ teaspoon salt until combined. Season with black pepper or red pepper flakes to taste, if desired. Pour the mixture over the bread and vegetables in the pan—the custard should just cover the contents of the pan. Top with both cheeses.

5. Transfer the pan to the oven and bake for 35 minutes, or until lightly golden and firm to the touch. Remove the pan from the oven and let the strata sit on a rack for 10 minutes before serving it. Cut the strata into squares and serve it immediately.

**Note from p. 142:** The assembled strata can be refrigerated overnight for 8 to 10 hours. Bring it to room temperature before baking for about 50 minutes, or until lightly golden and firm to the touch. It saves and reheats well, too: cut the strata into 3-inch squares, place them on a sheet pan, and heat at 350°F for 15 minutes; the strata reheats nicely in the microwave as well.



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