

GUASTELLO'S VILLAGE MARKET

Panzanella Strata

Ingredients:

Butter, for greasing and to dot the top
¼ cup of extra virgin olive oil
2 to 3 cloves of garlic
2 cubanelle peppers, chopped (or 1 green pepper)
1 large sweet red pepper, chopped
1 red onion, chopped
1 chile pepper, Fresno, jalapeno or Italian cherry, thinly sliced or finely chopped
1 pint of cherry tomatoes
salt and pepper
8 eggs
1 pint of cream or half and half
1 ½ cups grated Parmesan cheese
¼ cup fresh flat leaf parsley, chopped
Small handful of fresh basil leaves, torn or sliced
6 cups cubed or torn stale bread, white or peasant-style

Grease a casserole dish with some butter, set aside.

Heat a large skillet over medium-high heat with the extra virgin olive oil. Add the garlic, cubanelles, sweet peppers, onions and chiles, then stir. Cook to tender-crisp, 5 minutes. Add the tomatoes, and season with salt and pepper. Remove from the heat and cool.

Whisk together the eggs, cream, half of the cheese, the parsley, basil and some salt and pepper.

Arrange the bread and cooled vegetables in the casserole dish, it will mound up a bit. Pour the eggs over top of the casserole and top with the remaining cheese and a few dots of butter. Cover and chill overnight or a couple of days ahead.

To serve, bring the casserole to room temperature. Then bake at 375 degrees F until cooked through, 1 hour to 1 hour 15 minutes. Allow to rest 10 minutes before serving.

Credit: Rachel Ray