

# Spinach and Mushroom Breakfast Strata

A savory breakfast strata with spinach, mushrooms, and the rich flavor of Irish Breakfast tea.

**PREP TIME:** 20 minutes

**COOK TIME:** 45 minutes

1 loaf Italian bread, cubed  
1 C fresh spinach, chopped  
1 C mushrooms, sliced  
1/2 C onion, diced  
1/2 C shredded mozzarella cheese  
1/2 C brewed Irish Breakfast tea, cooled

6 lg eggs  
1 1/2 C milk  
1/2 C heavy cream  
1/2 t salt  
1/4 t black pepper

**PREHEAT THE OVEN** to 350°F.

**GREASE A** 9x13-inch baking dish.

**LAYER THE BREAD CUBES**, spinach, mushrooms, onion, and mozzarella cheese in the dish.

**WHISK THE EGGS**, Irish Breakfast tea, milk, cream, salt, and pepper together.

**POUR THE EGG MIXTURE** over the bread and vegetables.

**PRESS THE BREAD DOWN** to ensure it absorbs the liquid.

**COVER AND REFRIGERATE** for at least 2 hours or overnight.

**BAKE UNCOVERED** for 45 minutes, or until golden brown and set.

**COOL SLIGHTLY** before serving.