

Savory Bread Pudding with Kale and Butternut Squash

Bread, cheese, and kale make up this savory bread pudding. Bake ahead of time and slice for a quick side.

Makes: 4 servings

Ingredients

- 1 teaspoon oil
- 1 yellow onion, chopped
- 4 large eggs
- 2 cups milk
- ½ cup shredded mozzarella or cheddar cheese
- 4 cups whole grain bread, cubed?(stale or dried)
- 3 cups chopped kale
- 2 cups fresh butternut squash, peeled and chopped
- ? teaspoon salt



Directions

1. Preheat the oven to 375°F. Lightly grease a 2-quart baking pan.
2. Put a skillet over medium heat and when it is hot, add the oil. Add the onion and cook about 10 minutes, until tender.
3. While the onion is cooking, put eggs and milk in a bowl and mix until combined.

4. Add the cheese, bread, kale, squash, and salt to the eggs and mix well. Let the mixture stand at least 15 minutes until the bread absorbs most of the milk.
5. When the onion has finished cooking, add it to the bread mixture and mix well.
6. Pour the mixture into the prepared pan and transfer to the oven.
7. Bake uncovered for 50-60 minutes until lightly browned and set. Let stand 15 minutes before serving.

Note: It is important to use stale bread that has dried out. If you don't have stale bread, put fresh bread in a preheated 250°F oven and bake until dried, usually for about 15 minutes.

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