

Ham, Goat Cheese and Spinach Strata

adapted from [Cooking Club of America](#)

printed from [Smells Like Food in Here](#)

3 c whole milk

5 eggs

1 tbsp minced garlic

1 tsp salt

1/2 tsp pepper

11 oz. [soft goat cheese](#), crumbled, softened (about 3 cups)

2 c shredded Italian cheese blend (I used [Gruyere](#) and some Parmesan)

2 tsp chopped fresh sage

2 tsp chopped fresh thyme

8 c cubed (1 inch) [sourdough bread](#)

12 oz. [ham](#), coarsely chopped (2 1/2 cups)

1 (12-oz.) pkg. frozen spinach, thawed, squeezed dry

Heat oven to 350°F. Spray 13x9-inch glass baking dish with cooking spray.

Beat milk, eggs, garlic, salt and pepper in large bowl at medium-low speed until smooth.

Add goat cheese; beat until blended.

Combine Italian cheese, sage and thyme in medium bowl.

Arrange half of the bread cubes in baking dish.

Layer with ham, spinach and half of the cheese-herb mixture.

Top with remaining bread cubes.

Pour egg mixture over the top, pressing down so all ingredients are moistened.

Sprinkle with remaining cheese-herb mixture. (Can be made 1 day ahead; cover and refrigerate.)

Bake, covered, 20 minutes. Remove cover; continue baking an additional 30 to 35 minutes or until browned and knife inserted in center comes out clean.

Let stand 10 minutes before serving.