

Savory Italian Vegetable Bread Pudding with Artichokes, Roasted Red Peppers and Mushrooms (Serves 8-12)

Recipe from [Phillis Carey](#)

Ingredients:

- 1 (1-pound) loaf crusty country-style white bread (like Bread and Cie!!)
- 1/4 cup olive oil
- 1 Tbsp. chopped fresh rosemary
- 2 cloves garlic, minced
- 6 Tbsp unsalted butter
- 2 pounds cremini mushrooms, thinly sliced
- 1 1/2 cups finely diced onions
- 1 1/2 cups finely diced celery
- 1 cup chopped frozen or canned artichoke hearts (not marinated)
- 3 red bell peppers, roasted and cut into 3/4 inch squares (jarred is fine too)
- 1/3 cup chopped Italian parsley or cilantro
- 2 cups heavy whipping cream
- 1 1/2 cups whole milk
- 8 large eggs
- 1 tsp. salt
- 1/2 tsp. freshly ground black pepper
- 3/4 cup freshly grated Parmesan cheese
- 1 jar Marinara sauce (optional)

Directions:

1. Preheat oven to 375 degrees. Butter a 9x13 casserole dish. Cut bottom crust and short ends off bread and discard. Cut remaining bread into 1-inch cubes (about 10 cups loosely packed). Toss bread cubes with olive oil, rosemary, and garlic to coat. Spread cubes out on a large rimmed baking sheet. Sprinkle with salt and pepper. Bake until golden and slightly crunchy, stirring occasionally, about 20 minutes. Transfer bread to a large bowl.
2. Melt butter in a large skillet and add mushrooms, onion and celery. Saute until soft, about 10 minutes. Stir in artichoke hearts and continue cooking until all juices are cooked away, 5 minutes longer. Add sautéed vegetables and parsley to bread cubes. Toss in the roasted red bell peppers.
3. Whisk heavy cream, milk, eggs, salt and ground pepper in a large bowl. Stir into bread mixture and transfer to prepared baking pan. (Can be prepared 1 day ahead. Cover and refrigerate.)
4. When ready to bake preheat oven to 350 degrees. Bake bread pudding uncovered 40 minutes. Sprinkle with Parmesan and continue baking until top is browned and eggs are set. Let stand 15 minutes before serving. Cut into squares and top with Marinara sauce, if desired.

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