

Savory Greek Bread Pudding with Artichokes and Feta

By Camine Pappas

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Prep time 45 minutes/Cook time 35-40 minutes

INGREDIENTS:

7 extra-large eggs
Butter for greasing pan
Olive oil for drizzling
1 and ½ C 2% milk
1/3 C diced yellow onion
¾ C chopping fresh spinach
1 t fresh thyme leaves chopped
½ T chili flakes (to taste)
½ loaf or about 7 large slices potato bread, cut into 1 inch chunks and toasted
Salt and pepper to taste...I use about 1 t of salt and ½ t pepper.
1 14 oz can of artichokes, drained, whole or quarters, chopped to the size you prefer
Sprinkling of feta cheese, or about ¼ C



DIRECTIONS: Butter inside of 11 by 7 inch glass baking dish. Place half toasted bread crumbs in dish. Cover with chopped spinach. Put remaining bread on top. Mix all other ingredients thoroughly, except for cheese and artichoke hearts. Cover bread with egg mixture. Then place chopped artichoke hearts and feta on top. Push bread into egg mixture so it all gets soaked. Cover and refrigerate overnight.

Preheat oven to 350 degrees. Drizzle olive oil on top of mixture...about 2 T. Put in oven and cook for 35 minutes at 350. Then turn heat up to 375 and finish for about another 12 minutes, until tops are golden and the whole mixture starts to poof out of the dish.

Garnish with the bacon and/or sour cream or a decadent hollandaise sauce.

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