

Easy Vegan Breakfast Strata

Swick

Serves 1 | Active Time: | Total Time: 35 minutes

Chef's Notes

If you can't find JUST Egg: Whisk together 1 cup chickpea flour with 2 cups of water, plus 1 tsp sea salt and 1 tsp turmeric powder. Pour in as you would the JUSTEgg.

Nutritionals per serving:

Calories 384 | Total Fat 21g | Saturated Fat 2.7g | Cholesterol 0mg | Sodium 1,087mg | Total Carbohydrates 31.6g | Dietary Fiber 5.8g | Total Sugars 2.1g | Protein 22.1g | Calcium 132mg | Iron 4mg | Potassium 102mg |

Step 1: Make the Strata

- ½ large loaf of sourdough bread, cubed
- 2 12-ounce containers of JUSTEgg (see Note)
- 1 cup halved cherry tomatoes
- 1 cup spinach
- ¼ cup chopped basil
- ¼ cup chopped fresh rosemary
- 1 cup vegan shredded cheese
- Sea salt + pepper to taste

Preheat the oven to 350° F (175°C), and grease a medium or 2-quart casserole dish with cooking oil.

Add the cubed bread, cherry tomatoes, spinach, chopped basil, and rosemary together to the casserole dish. Sprinkle with a pinch of sea salt and fresh black pepper, and toss together.

Pour in the vegan JUSTEgg mixture, and top with vegan cheese.

Cover the casserole dish and bake for 25 minutes. Then remove the cover, and bake for an additional 10 minutes.

Remove the strata from the oven and serve warm.