

Sunday Sausage Strata

- 1/2 pound ground turkey (pork may be substituted)
- 2 teaspoons Migliore Northern Italian Seasoning
- 2 medium chopped onions
- 1 medium red bell pepper , seeded & diced
- 12 eggs
- 4 cups milk
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 6 cups cubed whole wheat bread (approx 7 slices)
- 1 Tablespoon Dijon Style mustard
- 1-1/2 cups grated Swiss Cheese

Blend well the turkey & Northern Italian seasoning. Cook the sausage mixture in a large nonstick skillet over medium heat until lightly browned, 3 to 4 min. Transfer to a plate lined with paper towels to drain. Add onions and bell pepper to pan and cook, stirring often, until softened, 3 to 4 minutes. Meanwhile, whisk eggs, milk, salt, and pepper in a large bowl until blended.

Spread cubed bread in the prepared (coated with Olive Oil) 9"x13" baking dish. Scatter the sausage and the onion mixture evenly over the bread. Brush with mustard. Sprinkle with cheese. Pour in the egg mixture. Cover with plastic wrap and refrigerate for at least 2 hours or overnight. Preheat oven to 350° and bake the strata, uncovered, until puffed, lightly browned and set in the center, 55 to 65 minutes. Let cool for about 5 minutes before serving hot. Cut & serve fresh avocados with strata.