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Introduction

Welcome to another fantastic recipe experience. Today we'll be diving into the delectable dish known as Overnight Asparagus Mushroom Strata. This strata casserole is perfect for breakfast, brunch, or even dinner, providing a harmonious blend of flavors and textures that will leave your taste buds enthralled. By making it ahead of time, you also save precious minutes when hosting or preparing for a busy day. Let's uncover this delightful recipe step-by-step, from ingredients to the final bites.

Detailed Ingredients

No great dish can be made without the right ingredients. Updating your pantry with these components will pave the way to a perfect Overnight Asparagus Mushroom Strata.

- 10 large eggs
- 3 cups milk
- 1 teaspoon Dijon mustard
- Salt and black pepper to taste
- 10 cups cubed French bread
- 1 pound asparagus, trimmed and cut into 1-inch pieces
- 8 ounces cremini mushrooms, sliced
- 1 cup shredded cheddar cheese
- 1/2 cup grated Parmesan cheese

Prep Time, Cook Time, Total Time, Yield

To ensure you have all the essential time details, here's a quick rundown on the prep and cook times as well as the yield for this recipe.

- Prep Time: 20 minutes
- Cook Time: 1 hour
- Total Time: 1 hour 20 minutes (plus overnight refrigeration)
- Yield: 10 servings

Detailed Directions and Instructions

Localized and specific instructions are the key to successful meal preparations. Follow these steps to create your Overnight Asparagus Mushroom Strata:

1. In a large bowl, whisk together the eggs, milk, Dijon mustard, salt, and black pepper. This step ensures that your base mixture is well combined and flavors are evenly distributed.
2. Add the cubed French bread into the egg mixture, making sure the bread is well-coated. Let it sit for about 10 minutes so that the bread starts to soak up the liquid mixture.
3. Meanwhile, in a skillet over medium heat, cook the asparagus and mushrooms until they are tender, about 5-7 minutes. Set aside to cool slightly.
4. Once the bread has had time to soak, fold in the cooked asparagus and mushrooms. Ensure that these ingredients are well-distributed throughout the mixture.
5. Pour the mixture into a greased 9×13-inch baking dish. Spread evenly to ensure consistent cooking.
6. Sprinkle the top with shredded cheddar cheese and grated Parmesan, providing a rich, cheesy layer that will bubble and turn golden as it bakes.
7. Cover the dish with aluminum foil and refrigerate overnight. This resting time allows all the flavors to meld together beautifully.
8. The following morning, preheat your oven to 350°F (175°C). Let the strata sit at room temperature while the oven is heating.
9. Bake covered for 30 minutes, then remove the foil and bake for an additional 30 minutes or until the top is golden and a knife inserted in the center comes out clean.

10. Allow the strata to rest for 10 minutes before serving. This will ensure that it sets properly and is easier to slice.

Notes

Here are some tips to keep in mind while preparing your Overnight Asparagus Mushroom Strata to ensure perfection every time:

- Feel free to substitute cremini mushrooms with button mushrooms or even a mix of your favorite fungi.
- To enhance the flavor, consider adding herbs such as thyme or rosemary either into the egg mixture or sprinkled on top.
- If French bread isn't your preference, you can substitute with sourdough or even a hearty whole-grain bread.
- This recipe is adaptable - try adding diced ham, cooked bacon, or even sun-dried tomatoes for added flavor complexity.

Cook Techniques

Getting the most out of your cooking experience often involves understanding and mastering specific techniques. Here are a couple techniques that will elevate your Overnight Asparagus Mushroom Strata:

- **Sautéing:** Properly