Leek Mushroom and Egg Breakfast Hotdish

One 9×13 in (23×33 cm) dish, at least 3.5 qt/3.3 L;6 breakfast or brunch portions · Active 35 min · Total 1 hr 55 min

Ingredients

- 10 oz day-old plain wholegrain bread, cut in 3/4-in/2-cm cubes (300 g)
- 2 tablespoons plus 1 teaspoon neutral oil (35 ml), divided
- 10 oz cremini mushrooms, sliced (300 g)
- 10 oz leeks, white and pale-green parts only, split, washed, drained and sliced (300 g prepared)
- 6 large eggs
- 2 cups pasteurized milk (480 ml)
- 1/2 teaspoon dried thyme
- 1/2 teaspoon fine salt (3 g)
- 1/4 teaspoon black pepper
- 4 oz cheddar, grated (120 g), divided

Set out

Oven, 9×13 in (23×33 cm) baking dish, at least 3.5 qt/3.3 L, Two rimmed baking sheets, 12-in/30-cm skillet, Heatproof bowl, Mixing bowl, Whisk, Suitable foil if needed, Food thermometer

Allergens

Egg, Milk, Wheat; check bread labels for sesame, soy or other allergens. Check labels and substitutions.

Make it

1. Heat oven to 350°F (175°C). Spread bread cubes on a sheet and dry in the oven 8–10 minutes until surfaces feel dry but are not deeply toasted. Grease the baking dish with 5 ml oil and put it on the second sheet.

2. Heat 15 ml oil in the skillet over medium-high heat and brown mushrooms 8–10 minutes until their water evaporates. Transfer to the heatproof bowl. Lower heat, add remaining 15 ml oil and cook clean sliced leeks 8–10 minutes until soft, stirring. Add to mushrooms and let stand 5 minutes while whisking eggs.

3. Whisk eggs, milk, thyme, salt and pepper in the mixing bowl. Put dried bread, cooked vegetables and 80 g cheddar in the dish. Pour egg mixture evenly over, press bread gently below the surface and let stand 10 minutes for absorption. Scatter remaining 40 g cheddar over the top. Continue promptly into baking.

4. Bake 40–45 minutes until set, the center and several other spots reach 165°F (74°C), and no liquid raw egg remains. Shield loosely if edges color too soon. Rest 10 minutes, then cut six portions.

Grit is easier to remove before slicing

Opening each leek lengthwise makes trapped soil visible. A quick rinse of a tightly bundled pile of slices may leave grit between the layers.

A useful detail

The 115-minute total includes washing leeks, bread drying, sequential mushroom/leek cooking, the 10-minute absorption pause, full baking and resting. Do not interpret the bread soak as permission to leave a raw-egg casserole out for an extended period.

Keep it well

Refrigerate shallow portions within 2 hours, or 1 hour above 90°F (32°C), at 40°F (4°C) or below. Use within 3 days or an earlier dairy deadline. Reheat the center to 165°F (74°C). Freeze promptly cooled portions for up to 2 months for quality and thaw in the refrigerator; bread texture softens.