Tomato and Cheddar Breakfast Strata for Two

2 generous breakfast portions · Active 15 min · Total 1 hr 5 min

Skills: Easy

Ingredients

- 1 teaspoon butter for the dish
- 3 large eggs
- 3/4 cup milk (180 ml)
- 1/4 teaspoon fine salt
- 1/8 teaspoon ground black pepper
- 3 thick slices day-old bread, torn into 1-inch pieces (120 g)
- 1 cup cherry tomatoes, halved (150 g)
- 3/4 cup grated cheddar (75 g), divided
- 1 tablespoon chopped chives

Set out

Conventional oven, Small 1-quart baking dish, about 7 by 5 inches, Mixing bowl, Food thermometer

Allergens

Egg, Milk, Wheat. Check labels and substitutions.

Make it

1. Heat the oven to 375°F/190°C. Butter the small baking dish.

2. Whisk eggs, milk, salt and black pepper in the bowl. Fold in bread, tomatoes, half the cheddar and chives. Rest for 10 minutes, turning the bread once.

3. Transfer to the dish and sprinkle with remaining cheddar. Bake for 30–35 minutes, until golden and the center is set and reaches 160°F/71°C.

4. Rest for 5 minutes, then cut into two portions and serve.

Make the dish easy to finish

Set out the baking dish and measure the dry ingredients before leaving for work if that helps the morning. Keep eggs, milk and cheese refrigerated until the recipe starts; preparation should not mean leaving perishable ingredients on the counter overnight.

A useful detail

Place the baking dish on a small tray if it is very full, so an occasional drop cannot spill onto the oven floor.

Keep it well

Refrigerate leftovers within 2 hours, or 1 hour above 90°F/32°C, at 40°F/4°C or below for up to 3 days. Reheat covered until the center reaches 165°F/74°C. The bread texture softens during storage but the bake remains easy to portion.