



# Chicken Florentine Strata

Makes 4 Servings

*This recipe was developed using the Safe Recipe Style Guide at [SafeRecipeGuide.org](http://SafeRecipeGuide.org)*

## Ingredients

- 1½ lbs. boneless, skinless chicken breast halves, sliced into thin strips
- 2 Tbsp. olive oil
- 2 shallots, minced
- 1 tsp. salt
- ½ tsp. black pepper
- ½ tsp. cayenne pepper
- 10 slices white bread, cut into cubes
- 1 (16 oz) frozen spinach, thawed package and well-drained
- 1 cup sundried tomatoes, drained and chopped
- 2 cups grated Monterey Jack cheese
- 6 eggs
- 2 cups whole milk
- 2 tsp. Dijon mustard
- ¼ tsp. nutmeg

## Directions

1. Wash hands with soap and water.
2. Lightly grease a 3-quart casserole dish.
3. Gently rinse shallots under cold running water.
4. In a large skillet over medium-high heat, warm oil. Add minced shallots to skillet and sauté 1 minute. Add chicken strips and cook 5 minutes more. Do not rinse raw poultry or meat.
5. Wash hands with soap and water.
6. Place a layer of bread cubes in the bottom of the dish. In alternating layers, place chicken, spinach, sundried tomatoes, cheese and bread, ending with a sprinkling of bread on top.
7. Add eggs to a large bowl.
8. Wash hands with soap and water after handling raw eggs.
9. Add milk, mustard and nutmeg to egg mixture and combine with a whisk.
10. Pour mixture over the casserole, cover and refrigerate on lowest shelf 4 hours or overnight.
11. Preheat oven to 350 °F. While oven heats, remove casserole from refrigerator. Place casserole in oven and bake 35-40 minutes, until golden brown on top and internal temperature reaches 165 °F on food thermometer.
12. Remove from oven and cool 5 minutes before serving.

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