

ASPARAGUS BREAD PUDDING



Ingredients:

1	Pound	Asparagus, tough ends trimmed-cut into 1" pieces
½	Pound	Mushrooms, stems trimmed-cut into quarters
1	Pound	Challah or French Bread, cubed
1	Cup	Chicken Stock
2	Cups	Milk
6	Large	Eggs
1	Cup	Asiago Cheese, shredded
1	Cup	Parmesan Cheese, shredded
2½	Teaspoons	Salt
1	Teaspoon	Dried Rosemary
½	Teaspoon	Black Pepper
4	Each	Green Onion, sliced (including tops)

Directions:

1. Preheat oven to 400°. Place asparagus and mushrooms on sheet pan. Roast in oven for 20 minutes. Remove from oven. Reduce temperature to 350°.
2. Whisk together chicken stock, milk, rosemary, salt and pepper.
3. Toss bread, asparagus, mushrooms, asiago, ½ cup parmesan and green onions. Pour egg mixture over top and stir to combine. Place in 4 quart casserole dish coated with pan spray, stir again. Pat down top to compact ingredients.
4. Cover and bake for 25 minutes. Remove cover, top with remaining ½ cup parmesan and bake, uncovered for an additional 15 minutes.
5. Remove from oven and let sit 10 minutes to set up before serving.