

Crab and Spinach Strata

Pillsbury Best One Dish Meals - February - 2011

Servings: 8

Preparation Time: 20 minutes

Start to Finish Time: 9 hours 25 minutes

10 slices French bread, 1/2-inch thick

1/2 cup basil pesto

2 cups (8 oz) Swiss cheese, finely shredded

1 package (12 oz) refrigerated chunk-style imitation crabmeat

1 box (9 oz) frozen spinach, thawed and squeezed to drain

1 medium (1 cup) red bell pepper chopped

1 medium (1/2 cup) onion, chopped

8 eggs

1 1/2 cups milk

1/2 teaspoon salt

Spray a 13x9-inch glass baking dish with cooking spray.

Arrange enough of the bread slices to fit in a single layer in the bottom of the baking dish. Cut the remaining bread into cubes to fill in any empty spaces.

Spread the pesto over the bread. Sprinkle with one cup of the cheese.

Layer the imitation crabmeat, spinach, bell pepper, onion and remaining cheese over the bread.

In a large bowl, beat the eggs, milk and salt until well blended. Pour over the mixture in the baking dish. Cover and refrigerate for eight hours or overnight.

Preheat the oven to 350 degrees.

Remove the cover from the baking dish.

Bake for 45 to 55 minutes or until set and a knife inserted in the center comes out clean.

Let stand for 10 minutes.

Cut into eight squares.

Per Serving (excluding unknown items): 1772 Calories; 31g Fat (16.2% calories from fat); 66g Protein; 300g Carbohydrate; 18g Dietary Fiber; 244mg Cholesterol; 3767mg Sodium. Exchanges: 19 1/2 Grain(Starch); 2 Lean Meat; 1/2 Vegetable; 0 Non-Fat Milk; 5 Fat.