

Easy Vegan Breakfast Strata

Serves 1 | Active Time: | Total Time: 35 minutes

Swick

Chef's Notes

If you can't find JUST Egg: Whisk together 1 cup chickpea flour with 2 cups of water, plus 1 tsp sea salt and 1 tsp turmeric powder. Pour in as you would the JUSTEgg.

Nutritionals per serving:

Calories 384 | Total Fat 21g | Saturated Fat 2.7g | Cholesterol 0mg | Sodium 1,087mg | Total Carbohydrates 31.6g | Dietary Fiber 5.8g | Total Sugars 2.1g | Protein 22.1g | Calcium 132mg | Iron 4mg | Potassium 102mg |

Step 1: Make the Strata

- ½ large loaf of sourdough bread, cubed
 - 2 12-ounce containers of JUSTEgg (see Note)
 - 1 cup halved cherry tomatoes
 - 1 cup spinach
 - ¼ cup chopped basil
 - ¼ cup chopped fresh rosemary
 - 1 cup vegan shredded cheese
 - Sea salt + pepper to taste
- Preheat the oven to 350° F (175°C), and grease a medium or 2-quart casserole dish with cooking oil.
- Add the cubed bread, cherry tomatoes, spinach, chopped basil, and rosemary together to the casserole dish. Sprinkle with a pinch of sea salt and fresh black pepper, and toss together.
- Pour in the vegan JUSTEgg mixture, and top with vegan cheese.
- Cover the casserole dish and bake for 25 minutes. Then remove the cover, and bake for an additional 10 minutes.
- Remove the strata from the oven and serve warm.