

Savory Artichoke Bread Pudding

4 T. unsalted butter
2 c. artichoke hearts
1 large onion, chopped
1/2 t. dried thyme
1 oz. dried porcini mushrooms, soaked in hot water until hydrated, rinsed and chopped
1/4 c. cured black olives, chopped
3/4 lb. crusty bread, cut into 1-in. cubes
3/4 c. Gruyere cheese, grated
5 c. milk
5 large eggs
4 egg yolks
3 T. chopped fresh basil
1/2 t. fresh-ground pepper
1/2 t. sea salt
1/3 c. Parmigiano Reggiano, freshly grated

1. Preheat the oven to 325°F. Sauté the onions in the butter over medium heat until translucent. Add the artichoke hearts, mushrooms, thyme and half of the salt and pepper.
2. Place the bread cubes in a 9x13-inch baking dish. Add the artichoke mixture, the Gruyere cheese and olives to the dish and toss well.
3. Mix the eggs, milk and yolks together with the remaining salt and pepper and the basil.
4. Pour the custard over the bread and sprinkle with the Parmigiano Reggiano.
5. Bake until the custard is set and the top is browned, about 1 hour.

Nutrition (per serving based on 12 servings)

285 calories; 44% calories from fat; 14.1g total fat; 200mg cholesterol; 439mg sodium; 391mg potassium; 25.9g carbohydrates; 2.9g fiber; 6.7g sugar; 25.9g net carbs; 14.3g protein.



Alhambra Blvd. & S Street
1900 Alhambra Blvd.
916 455-2667
Open Daily to Everyone
7am - 10pm
www.sacfoodcoop.com