



## Kale, Red Onion and Goat Cheese Strata

SERVES 4

- 2 tbsp plus 1 tsp extra-virgin olive oil
- Zest of 1 lemon
- 2 tsp Dijon mustard
- ½ tsp salt
- ¼ tsp black pepper
- 2 cups plain unsweetened almond milk
- 6 large eggs
- 4 slices whole-wheat sandwich bread, cut into ½-inch cubes (about 3 cups)
- 2 cups packed baby kale, roughly chopped
- 1 small red onion, thinly sliced
- ½ cup crumbled goat cheese

**1** Preheat the oven to 400 degrees. Grease a 9-inch round baking dish with 1 teaspoon of the olive oil.

**2** In a medium bowl, whisk together the lemon zest, mustard, salt, pepper, almond milk, eggs and remaining 2 tablespoons olive oil.

**3** In a large bowl, combine the bread cubes, kale, onion and half the goat cheese. Gently toss with your hands and transfer to the prepared baking dish.

**4** Pour the egg mixture into the dish, making sure all ingredients are evenly covered. Top with the remaining ¼ cup goat cheese. Bake until the center of the strata is no longer jiggly and the edges are browned, about 1 hour. Serve warm.

# A WEEKEND UPDATE

Green-living guru **Danny Seo** keeps this brunch recipe in his back pocket for an easy crowd-pleaser



➔ Anything goes when **Danny Seo** is in the kitchen. The sustainable-style expert, 39, whips up strata on the fly with whatever is in his fridge. “Ninety-nine percent of the time,” he tells *Us*, “it’s perfection.” In his first cookbook, *Naturally, Delicious* (out now), the Bucks County, Pennsylvania, resident shares a favorite combo: kale, sweet onions and tangy goat cheese. Though it takes a mere 10 minutes to prep, the casserole really dazzles when made a day in advance: “The more it soaks, the better it comes out.”