

Foodnity Recipes

Beef Sausage Strata with Chocolate Chips

20 min Prep time	**50 min** Cook time	**1 h 10 min** Total time
8 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

The Base and Seasoning

- [ ] 1 tsp salt
- [ ] 1 tsp black pepper
- [ ] 1 tsp garlic powder
- [ ] 1/2 tsp paprika
- [ ] 3 cups cubed day-old white bread
- [ ] 1 tbsp unsalted butter, melted

The Filling

- [ ] 1 1/2 cups diced cooked beef sausage
- [ ] 1 cup milk chocolate chips
- [ ] 1/4 cup grated sharp cheddar cheese (optional)

The Custard

- [ ] 1 cup whole milk
- [ ] 4 large eggs
- [ ] 1/2 cup heavy cream

Instructions

1. First things first, go ahead and preheat your oven to 350°F (175°C). While that's warming up, take your 9x13 inch baking dish and grease it with a bit of butter or some non-stick spray so nothing sticks. Simple enough.

2. Now, melt that tablespoon of butter in a skillet over medium heat. Toss in your 1 1/2 cups diced cooked beef sausage and let it sauté for about 4–5 minutes. You just want to break up those clumps and let the fat render until the sausage is lightly browned and smelling wonderful. Once done, move it to a mixing bowl and let it cool down just a bit.

3. In another bowl, whisk together your whole milk, heavy cream, 4 large eggs, salt, pepper, garlic powder, and paprika. Get it all well combined until it looks like a smooth custard. Pour that liquid right over your sausage, then gently fold in your 3 cups cubed day-old white bread, 1 cup milk chocolate chips, and that optional 1/4 cup grated sharp cheddar cheese. You want everything evenly coated, but don't overdo it.

4. Pour your mixture into the prepared baking dish and spread it out evenly. Here's a little trick: gently tap the dish on the counter. It helps the bread settle and gets rid of those pesky air pockets.

5. Pop it in the oven for 45–50 minutes. You're looking for it to be puffed up, set in the middle, and a lovely golden brown on top. Honestly, I always use an oven thermometer to make sure the center has hit 165°F (74°C) just to be safe.

6 Once it's out, please let it rest on a cutting board for about 10 minutes. I know it's tempting to dive in, but it needs time to firm up so the slices don't fall apart.

7 Finally, use a sharp knife or a bakery blade to slice it into wedges. Serve it while it's warm, maybe with a dollop of Greek yogurt or a little drizzle of maple syrup if you're feeling fancy.

Nutrition per serving

410 kcal	22 g	28 g	24 g
Calories	Protein	Carbs	Fat

Tips & notes

- Day-old bread is key here as it absorbs the custard without turning to mush.
- The combination of salty beef sausage and sweet chocolate is a surprising crowd-pleaser.
- Using an oven thermometer ensures the custard is safely cooked through every time.