

# Bacon, Cheese & Tomato Strata

Note: You need to let this refrigerate at least 2 hours before baking.

## Ingredients:

7 cups lightly packed 1-inch cubed French bread (8 oz)  
2 cups shredded reduced-fat Cheddar cheese (8 oz)  
2 cups chopped plum (Roma) tomatoes (about 6 medium)  
1½ cups egg substitute (equal to 6 eggs)  
1½ cups skim or 1% milk  
1 tsp. Dijon mustard  
1 tsp. Dried basil leaves  
½ tsp salt  
6 slices bacon

## Directions:

Spray 13" x 9" (3 quart) glass baking dish with cooking spray.

Spread bread in baking dish.

Sprinkle evenly with 1½ cups of the cheese; mix lightly with bread.

Sprinkle with tomatoes.

In medium bowl, mix egg substitute, milk, mustard, basil and salt with fork or wire whisk; pour over bread mixture. Cover tightly and refrigerate at least 2 hours but no longer than 24 hours.

Heat oven to 350 degrees.

Bake uncovered 40-45 minutes or until knife inserted in center comes out clean.

Meanwhile, in a skillet, cook bacon over medium heat, turning occasionally until crisp (about 8-10 minutes).

Crumble bacon.

Sprinkle bacon and remaining ½ cup cheese over strata.

Let stand 10 minutes before serving.

**8 Servings = 6 points**

**12 Servings = 4 points (serve with a salad)**

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