

# Savory Bread Pudding

YIELD Makes 100 6-ounce portions  
Chef Barrett Grazioso

This recipe was developed as part of a collaboration with Worcester Public Schools, in response to the new lower sugar guidelines for school breakfast it is a fantastic way to use up bread scraps and veggies, it can be served for Breakfast or lunch

## INGREDIENTS

3 bunches Kale, any type, stemmed and washed thoroughly in 2 changes of water (more if necessary)  
5 tablespoon oil  
6 cups diced onion  
8 cups protein of choice (ham, sausage, chicken) **Optional**  
8 cups Zucchini diced  
8 cups chopped frozen broccoli  
8 cups Red Pepper Diced  
6 cups chopped tomato  
3 garlic cloves (optional)  
4 Tablespoons fresh herbs of choice  
6 pounds stale whole-grain bread, sliced about 1 inch thick  
1-pound shredded mozzarella cheese  
1-pound American Cheese Slices  
Salt and freshly ground pepper to taste  
4 quarts liquid eggs (or 6 dozen fresh eggs)  
2-3 gallons low-fat milk

## DIRECTIONS

1. Preheat oven to 350 ° F.
2. In a bowl, whisk together all wet ingredients: eggs, milk, salt, and pepper
3. prepare sheet pan to roast veggies, then roast veggie until a little caramelization occurs, about 10 minutes.
4. Pour wet ingredients into dry ingredients and mix until ingredients are fully incorporated.
5. Mix in the shredded cheese
6. Evenly portion the pudding mix into muffin tins lined with paper baking cups. Or hotel pan that have been sprayed with Pan Release. Once the Hotel pans are filled cover with parchment and foil to create a seal. Bake in oven for 15-18 minutes, rotating muffins halfway through baking time. If using the hotel pans it will take about 45 minutes.

## RECIPE NOTES: Savory Bread Pudding

CALORIES: 210; SODIUM: 376 mg; SATURATED FAT: 2.39 g; CARBS: 19.2 grams; SUGAR: 6.78 g  
Protein 15.78 g; Total Dietary Fiber 3.155g