



## Italian Alfredo Broccoli Strata



This recipe calls for:

### Classic Alfredo Sauce

Prep time

**15 minutes**

Cook time

**45 minutes**

Servings

**4**

### Ingredients

- 1 loaf Italian bread (about 12 oz.) cut into 1-inch cubes
- 1 jar RAGÚ® Classic Alfredo Sauce
- 3 cups milk
- 6 eggs, slightly beaten
- 1 1/2 cups shredded Mozzarella cheese (about 6 oz.)
- 1 pkg. (10 oz.) frozen chopped broccoli, thawed and drained

### Instructions

1. Preheat oven to 350°F. Arrange bread cubes in greased 13 x 9-inch baking dish; set aside.
2. Combine remaining ingredients in large bowl with wire whisk; pour over bread. Let stand 1 hour or cover and refrigerate overnight.

3. Bake, uncovered, 45 minutes or until center is set.

Tip: For a meat variation, add 1 cup coarsely chopped cooked ham, 1 cup crumbled cooked sausage or 6 bacon slices, cooked and crumbled.