

Parmesan Bread Pudding with Broccoli and Pancetta



Ingredients

- 1 tablespoon olive oil
- 2 garlic cloves, thinly sliced
- 1/2 teaspoon crushed red pepper flakes
- 1 medium bunch broccoli rabe (rapini), trimmed, cut into 1/2-inch pieces
- 2 teaspoons kosher salt plus more
- 1/2 teaspoon freshly ground black pepper plus more
- 6 large eggs
- 1 1/2 cups whole milk
- 1/2 pound country-style white bread, cut into 1-inch pieces (about 8 cups)
- 1/2 cup plus 2 tablespoons finely grated Parmesan
- 6 thin slices pancetta (Italian bacon)

Info

- **Prep:** 15
- **Cook:** 1 hour
- **Serves:** 6-8
- [Source](#)

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Directions

1. Preheat oven to 350°. Heat oil in a large skillet over medium heat. Add garlic and red pepper flakes. Stir until garlic is softened, about 30 seconds. * Add broccoli rabe; season with salt and pepper. Cook, tossing, until wilted, about 2 minutes; let cool slightly.
2. Meanwhile, whisk eggs, milk, 2 teaspoons salt, and 1/2 teaspoons pepper in a large bowl to

blend. Add broccoli rabe mixture, bread, and 1/2 cup Parmesan; toss to combine. Transfer to a 1-1/2-qt. baking dish. Top with pancetta and remaining 2 tablespoons Parmesan.

3. Bake pudding until puffed, browned in spots, and set in the center, 45-55 minutes.

[broccoli](#), [milk](#), [eggs](#), [bread](#), [bacon](#), [pancetta](#)

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