

Savory Bread Pudding

Yield: 4 min
Total Time: 80 min

Recipe from: <https://www.recipeschoose.com/recipes/swiss-chard-and-cheddar-quiche-recipe>

Ingredients:

- 1 loaf country bread about 12 ounces, cut into 1 1/2 inch cubes
- 1 leek or onion, chopped
- 10 large eggs
- 2 cups milk
- 2 cups heavy whipping cream
- 3/4 teaspoon salt
- freshly ground pepper
- 1 pinch nutmeg
- 4 ounces bacon diced
- 2 teaspoons dried thyme or 2 tablespoons fresh
- 1 cup Swiss chard chopped
- 1 1/2 cups cheddar sharp, grated
- extra-virgin olive oil

Nutrition:

1. Calories: 1440 calories
2. Carbohydrate: 96 grams
3. Cholesterol: 765 milligrams
4. Fat: 94 grams
5. Fiber: 4 grams
6. Protein: 56 grams
7. SaturatedFat: 47 grams
8. Sodium: 2180 milligrams
9. Sugar: 14 grams

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