



Savory Rosemary Bread Pudding

Ingredients Needed for Savory Rosemary Bread Pudding

- 4 cups cubed Aunt Millie's Live Carb Smart® White Bread
- 2 tablespoons olive oil
- 1 medium onion, chopped
- 2 tablespoons fresh rosemary, minced
- 1 cup Kerrygold Aged Cheddar Cheese, shredded
- 6 eggs, lightly beaten
- 1 cup heavy cream
- 1 cup 2% milk
- 1 pinch salt and pepper to taste



Directions | Yield: 8 servings of Savory Rosemary Bread Pudding

1. Preheat oven to 375°F (190°C).
2. Heat olive oil in a cast iron pan, and cook onion and rosemary in oil until onion is soft.
3. Toss bread cubes with olive oil and onions. Exact measurement of bread is not necessary. Place in a well oiled, deep sided, 9 inch square pan. Toss with 1/2 cheese, and sprinkle remaining cheese over the top.
4. Beat together milk, cream, and eggs. Pour over bread in pan. It is fine that the bread sticks out of the custard.
5. Bake for 1 hour, or until browned and a knife inserted in the middle comes out clean (except for melted cheese).
6. Serve and enjoy your Savory Rosemary Bread Pudding

