

Parmesan Bread Pudding with Broccoli Rabe 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
- 1 teaspoon 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)

Preparation

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; sea-son with salt and pepper. Cook, tossing, until wilted, about 2 minutes; let cool slightly. 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.

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