

APP/QUICK ENTRÉE/ BRUNCH

PREMIO MILD SAUSAGE, POTATO AND FONTINA FRITTATA

12 OUNCES PREMIO MILD ITALIAN SAUSAGE, PRE-COOKED  
AS PER PACKAGE DIRECTIONS AND DICED  
12 EGGS, WHISKED AND AT ROOM TEMPERATURE  
1-1/2 CUPS POTATOES, DICED ½ INCH AND COOKED  
1-CUP ONIONS, SLICED  
½ CUP ROASTED PEPPERS OR CANNED PIMENTO (CUT INTO  
ONE-INCH SQUARES)  
2 CUP GRATED FONTINA OR MOZZARELLA CHEESE  
4 TBS OLIVE OIL  
2 CUPS MARINARA SAUCE, HEATED  
4 TBS. CHOPPED FRESH HERBS, SUCH AS PARSLEY, CHIVES  
AND BASIL

PREHEAT OVEN 325 DEGREES

1. IN LARGE OVEN PROOF CASSEROLE OR ROASTING PAN, SAUTE ONIONS IN 2 TBS. OLIVE OIL OVER LOW HEAT. WHEN ONIONS ARE SOFT, ADD POTATOES AND PEPPERS.
2. TOSS TOGETHER OVER HIGH HEAT. SEASON WELL WITH SALT AND PEPPER. ADD SAUSAGE AND MIX WELL.
3. ADD REMAINING OLIVE OIL AND STIR EGGS IN. KEEP SCRAPING AND FOLDING EGGS INTO CENTER FROM EDGES. FOLD IN CHEESE WHEN EGGS ARE ABOUT HALF COOKED.
4. BAKE IN OVEN 10-15 MINUTES UNTIL SET. REMOVE AND ALLOW TO COOL 5 MINUTES AND SLICE. SERVE WITH TOMATO SAUCE AND CHOPPED HERBS.