

FRITTATA



Gordon[®]
FOOD SERVICE STORE

Ingredients *Yield: 4-6 servings*

Reorder No.	Description	Amount
432061	GFS® Pure Olive Oil	1 Tbsp.
737810	Bacon, chopped	3/4 cup
714932	Onion, thinly sliced	1
329401	Fresh spinach	3 cups
184750	Cherry Tomatoes, sliced in half	½ cup
505412	Gordon Choice® Large Grade A Shell Eggs	8
460095	Primo Gusto® Imported Parmesan Cheese, grated	¼ cup
224944	Trade East® Ground Nutmeg Spice	1 pinch
424307	Kosher Salt	to taste
225037	Trade East Regular Ground Black Pepper	to taste
710792	Soft Goat Cheese	½ cup

Preparation Instructions

Wash hands.

Preheat the oven to 350°F.

Heat olive oil in a 9-inch nonstick oven proof frying pan over medium heat. Add bacon and sauté until golden, then remove and set aside. Add onions to the pan, lower the heat, and cook for about 10 minutes, until soft. Add the spinach and tomatoes and stir until the spinach starts to wilt.

Lightly beat the eggs in a bowl and pour into pan. Then stir in bacon, grated Parmesan cheese, nutmeg, salt, and pepper. Cook gently, without stirring, letting the eggs set slowly from the bottom up. After about 5 minutes, give the pan a little shake: the bottom half of the frittata should be set, with a layer of wet egg still on top.

Add the crumbled goat cheese over the top. Bake the frittata for 5 to 10 minutes, until just set. Let cool before slicing and serving.