

BREAKFAST SAUSAGE FRITTATA

- 13 oz Butterball Turkey Breakfast Sausage Links
- 1 1/2 Tbsp Olive oil
- 1 cup Green onions diced
- 1/4 cup Italian parsley chopped
- 1/4 cup Sun-dried tomatoes chopped
- 3/4 cup Mozzarella shredded
- 1/2 cup Parmesan cheese grated
- 1/4 tsp Salt
- 1/4 tsp Black pepper
- 10 Eggs, lightly beaten
- Sprinkle Parmesan cheese for each slice, grated
- 4-6 sprigs Basil leaves

1. Preheat the oven to 350°F.
2. Heat the oil in a 10-inch cast iron skillet (or a similarly shaped ovenproof pan) over medium heat until the oil starts to shimmer, making sure to coat the sides and bottom.
3. Add the sausage and onions to the hot pan and sauté to a light brown, then set aside.
4. Combine the parsley, tomatoes, cheeses, salt and pepper, then blend with the eggs.
5. Pour the egg mixture into the hot skillet and incorporate the onions and sausage with a heat-resistant rubber spatula, lifting the egg mixture from the bottom of the pan 2 times to create layers.
6. Place the skillet into the oven and bake for 5-7 minutes or until the eggs are firm to touch and golden brown on top.
7. Remove from the oven and run a spatula around the skillet's edge to loosen the frittata from the sides.
8. Invert the frittata onto a serving plate.
9. Cut it into quarters or sixths and garnish with a sprinkle of Parmesan cheese and basil sprig.
10. Frittata may be served warm or chilled.

Serving Size

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