

LOBSTER AND SEAFOOD FRITTATA

- 1 lb King & Prince Seafood Lobster Sensations
- 3 Tbsp Olive oil|1 ea Red onion, julienned
- 2 cloves Garlic, chopped
- 3 ea Yellow squash
- 1 ea Yellow bell pepper, julienned
- 1 ea Red bell pepper, julienned
- 6 Eggs
- 1/4 cup Heavy cream
- 3 Tbsp Fresh basil
- 10 oz Boursin Cheese
- 2 cups Gruyere cheese, shredded

1. Butter the bottom and sides of springform pan.
2. Saute the onion, garlic, squash, and peppers.
3. In a bowl, whisk the eggs and cream, basil, Boursin cheese. Add the lobster sensations and sauteed vegetables. Add the Gruyere cheese and pour into the springform pan.
4. Place pan on tin foil or sheet pan in case of leaking. Bake at 350°F for 1 hour.

ADDITIONAL INFORMATION

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| Ingredients | 1 ea Red bell pepper, julienned , 1 ea Red onion, julienned , 1 ea Yellow bell pepper, julienned , 1 lb King & Prince Seafood Lobster Sensations , 1/4 cup Heavy cream , 10 oz Boursin Cheese , 2 cloves Garlic, chopped , 2 cups Gruyere cheese, shredded , 3 ea Yellow squash , 3 Tbsp Fresh basil , 3 Tbsp olive oil , 6 eggs |
| Course | Breakfast , Brunch |
| Cuisine | American |
| Category | Pies , Seafood |

Serving Size

6