



HAM AND GOAT CHEESE FRITTATA

You will be the talk of Sunday Brunch after making this delicious, traditional Italian dish for your friends and family.

Ingredients

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| 6 | Grade A X Large Phil's Fresh Eggs |
| ¾ cup | Heavy cream |
| | Kosher salt and freshly ground black pepper |
| 2 Tbsp. | Unsalted butter |
| 2 cups | Diced ham |
| 4 | Scallions, sliced |
| 1 can | Quartered artichokes, drained |
| 1 clove | Garlic, finely chopped |
| 4 oz. | Goat cheese, crumbled |



Directions

STEP 1

Preheat oven to 350°F. Whisk together eggs, cream, 1 tsp. salt, and ½ tsp. pepper in a bowl.

STEP 2

Melt butter in a 10" oven-proof, nonstick skillet over medium-high heat. Add ham, scallions, artichokes and garlic; sauté until scallions and artichokes are just wilted, 1 to 2 minutes.

STEP 3

Reduce heat to medium. Pour egg mixture over ham and vegetables and cook until eggs begin to set around the edges, 3 to 4 minutes. Sprinkle with goat cheese. Bake until set, 15 to 17 minutes. Serve immediately.

