



SUN DRIED TOMATO & SPINACH FRITTATA

Frittatas are one of the most versatile dishes you can make. They're great for breakfast, lunch or dinner and make great leftovers.

Ingredients

8	Grade A Large Phil's Fresh Eggs
¾ cup	Milk
½ tsp.	Salt
½ tsp.	Pepper
1 Tbsp.	Olive oil
6 cups	Fresh Spinach
½ cup	Diced red onion
2 cups	Cooked pasta
⅓ cup	Julienne-cut sun-dried tomatoes in oil
4 oz.	Crumbled feta cheese

Directions

STEP 1

Preheat oven to 350°F.

STEP 2

In a large mixing bowl, combine eggs, milk, salt and pepper. Whisk until smooth; set aside.

STEP 3

Heat olive oil in a medium skillet. Add spinach and onions and sauté until onions are tender.



STEP 4

Spray a 10" deep-dish pie plate with cooking spray.

STEP 5

Layer cooked pasta, sautéed spinach and onions, sun-dried tomatoes, and crumbled feta in pie plate.

STEP 6

Pour egg mixture over the top.

STEP 7

Bake for 45 minutes or until center of frittata is set.