

FRITTATA WITH BASIL

Ingredients:

(for two to four)

4 eggs
½ cup Parmesan cheese, shredded
½ teaspoon salt
½ teaspoon white pepper
1 tablespoon plus 2 teaspoons of
olive oil
1 pork sausage, diced
¼ cup yellow onion, diced
½ cup tomato sauce
3 ounces Mozzarella cheese, sliced
4 basil leaves, shredded with scissors



Directions:

Preheat oven on broil.

Mix eggs and Parmesan cheese, salt, and pepper in a bowl and set aside.
In 8-inch skillet, saute 1 tablespoon of oil. Toss in diced sausage. Saute on medium high for 3-4 minutes. Drain.

Wipe skillet. Add 1 teaspoon of oil. Toss in onion. Saute on medium high for 3-4 minutes until tender.

Add sausage and egg mixture.



Cook, using spatula to lift cooked edges and allow uncooked eggs to ooze underneath, 3-5 minutes.

In separate 8-inch skillet, saute 1 teaspoon of oil. Place hot-oiled skillet on top of egg mixture skillet. Flip. Cook eggs in new skillet for 2 more minutes.

Daryl Wood Gerber

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Directions:

Pour tomato sauce in center of the frittata; spread to edges.

Arrange Mozzarella on top.

Broil frittata in oven for 3-5 minutes. (Be careful not to burn the cheese.)

Remove from oven (remembering to use a POTHOLDER for hot handle.)

Slide frittata onto serving plate.

Sprinkle with shredded basil.