

SPINACH FRITTATA

This frittata can also be made with broccoli. Feel free to add additional vegetables such as peppers or other in-season vegetables. This can also be served for lunch or dinner.

SERVES 50 ADULTS

INGREDIENTS

75 eggs
3 tablespoons butter, melted
2 cups low-sodium mozzarella or cheddar,
shredded
1 onion, diced small
2 lb. frozen spinach, thawed and drained or
1 lb. fresh baby spinach

DIRECTIONS

1. Preheat oven to 350°F. Spray 2 hotel pans well with vegetable oil spray.
2. Crack eggs in a large bowl.
3. Add butter, cheese, onions, and spinach.
4. Divide mixture evenly. Bake for 30 minutes.
5. Cut into individually sized servings.