



Spinach Mozzarella Frittata

Makes 3 full hotel pans and serves 75 adults or 40 children aged 3 to 5

3 flats eggs or 90 eggs

1 3# bag frozen spinach, thawed and drained well or 1 to 2#

fresh baby spinach

9 cups shredded mozzarella

3 onions, chopped small

Oil or vegetable spray for pans

Optional ingredients: Cooked mushrooms, peppers, potatoes, frozen green peas (thawed), broccoli, or cheddar cheese

Preheat oven to 300° F. Crack eggs into a large bowl. Add cheese and onions. Add thawed and drained spinach. Oil 3 full hotel pans well.

Divide egg mixture evenly between the 3 pans. Bake for 30 minutes.

Cut each pan into about 24 to 27 servings. Serve warm.