



Frittata with Peas, Spinach and Cheese

🕒 30–35 Min   

Preparation

- 1 Preheat the oven to 200 °C. In a bowl, combine the eggs, milk, 50 g of cheese and the vegetable seasoning. Whisk well and set aside.
- 2 Heat the butter in an ovenproof pan (25–28 cm diameter) over medium heat. Add the spinach and a pinch of salt and cook, stirring occasionally, until the spinach wilts. Add the egg mixture and gently shake the pan so it spreads evenly.
- 3 Sprinkle with peas and the remaining cheese. Transfer to the oven and bake for 15–20 minutes, or until the eggs are set. Serve with bread and yogurt.

Ingredients 4 Portions

♦ = Kotányi Produkte

8	Eggs
120 ml	Milk
0.5 tbsp	♦ Grill Vegetables Seasoning Mix
80 g	Spinach
100 g	Peas
120 g	Fresh cheese
20 g	Butter

