

Frittata with Peas, Spinach and Cheese

30–35 Min

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

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.