

Smoked Sausage Frittata

Savannah · 30/09/2024

**Prep Time**

45 mins

Difficult

Medium

Servings

6

Description

Eggs combined with Butterball Smoked Sausage and vegetables provide a colorful and tasty dish for breakfast or brunch

Ingredients

- - 1 (14 ounce) package Butterball® Smoked Turkey Dinner Sausage
- halved lengthwise
- and cut into 1/4-inch-thick slices - 1 cup diced green onions
- white and green parts - 1 ½ tablespoons olive oil - 10 large eggs
- slightly beaten - ¾ cup shredded mozzarella cheese - ½ cup freshly grated Parmesan cheese - 16 torn fresh basil leaves - ¼ cup chopped sun-dried tomatoes - ¼ teaspoon ground black pepper - 1 pinch Freshly grated Parmesan cheese - 1 leaf Fresh basil leaves

Instructions

1. Preheat oven to 350 degrees F. Cook and stir sausage and onions in oil in heavy oven-proof 10-inch skillet on medium heat 5 minutes or until light golden brown. Combine remaining ingredients in medium bowl. Stir egg mixture into skillet mixture. Cook on medium heat
2. lifting with a rubber spatula once or twice
3. to allow uncooked portion to flow underneath. Cook just until egg mixture begins to set
4. about 6 minutes. Place skillet in oven. Bake 5 to 7 minutes or until egg mixture is firm to the touch and top is golden brown. Remove skillet from oven. Carefully run a spatula around edge of frittata to loosen from skillet. Invert skillet onto serving platter. Cut frittata into quarters. Garnish each portion with Parmesan cheese and basil
5. if desired.