



FreezerFriendly Frittata

Jacob · 28/09/2024



Prep Time

50 mins

Difficult

Medium

Servings

8

Description

Frozen frittata squares of breakfast goodness reheat nicely for an easy morning meal

Ingredients

- - cooking spray - 10 large eggs
- beaten - 1 medium onion
- chopped - 1 (10 ounce) package fresh mushrooms
- chopped - ½ pound chopped fully cooked ham - 1 cup milk - 1 cup shredded Colby-Jack cheese - ½ cup crumbled goat cheese - ¼ cup chopped cooked bacon - ¼ cup shredded Parmesan cheese - salt and ground black pepper to taste

Instructions

1. Preheat the oven to 375 degrees F (190 degrees C). Lightly coat a deep 9x13-inch baking dish with cooking spray. Combine eggs
2. onion
3. mushrooms
4. ham
5. milk
6. Colby-Jack cheese
7. and goat cheese in a large bowl; beat well. Pour egg mixture into the prepared baking dish. Sprinkle with chopped bacon
8. Parmesan cheese
9. salt
10. and pepper. Bake in the preheated oven until eggs are set and the edges are golden brown
11. about 30 minutes. Allow to cool slightly
12. slice into 8 pieces
13. and serve. To Freeze Frittata: Place frittata pieces on a cookie sheet in the freezer until frozen. Transfer to an airtight container and store in the freezer until ready to eat. To reheat
14. place frozen frittata pieces on a cookie sheet and bake in a 275 degrees F (135 degrees C) preheated oven for 20 minutes.