

SUN-DRIED TOMATO SAUSAGE SPINACH & FETA FRITTATA

Ingredients

- 3 tablespoons unsalted butter
- 1 cup chopped onion
- 10 ounces pre-washed baby spinach
- 4 links **Sun-Dried Tomato Sausage**, sliced
- 8 eggs, lightly beaten
- Salt and freshly ground pepper to taste
- 4 ounces feta cheese



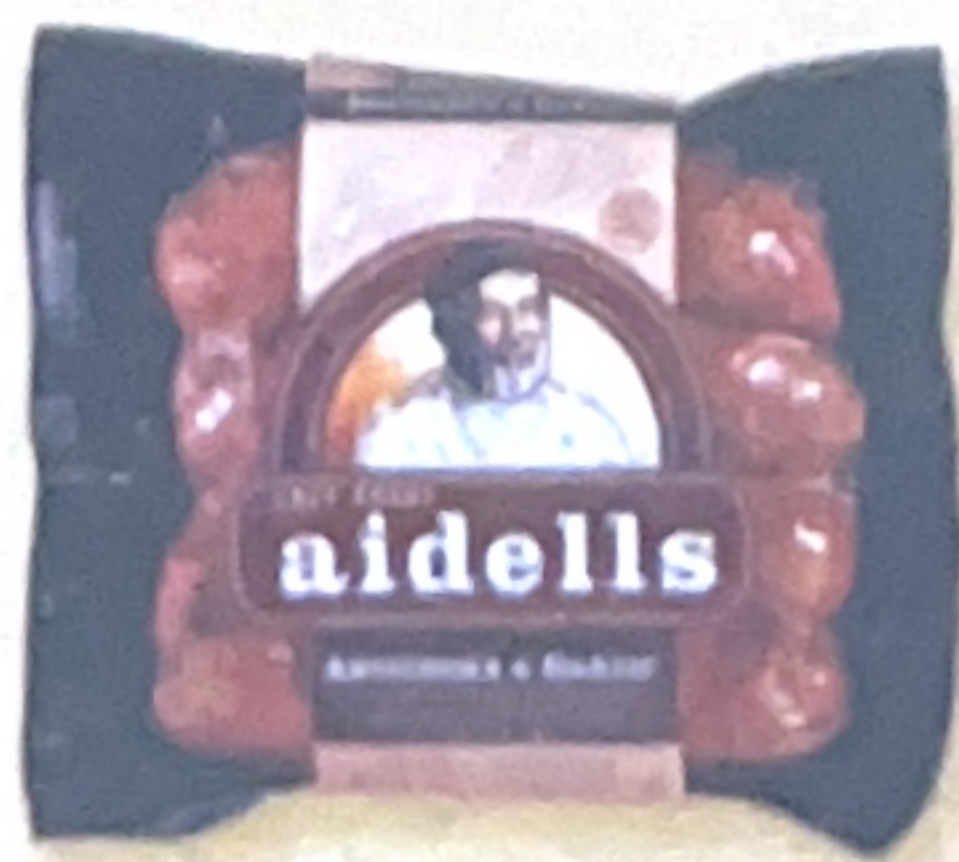
Cooking Instructions

In a large nonstick frying pan, over medium high heat, melt the butter and sauté the onion about 5 minutes, until translucent. Add the sausage and sauté about 3 minutes, until beginning to brown. Add the spinach and sauté about 2 minutes, until just wilted.

In a mixing bowl, whisk the eggs with salt and pepper, to taste. Pour the eggs over the sausage mixture, stirring to combine.

Reduce the heat and top with the feta. Cover and cook 5-8 minutes more until the top is set. Transfer to a plate and cut into wedges to serve.

Serves 4-6



Also Great With Our
Pesto or Artichoke &
Garlic Sausage