

Breakfast
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with flavor



Country Garden Frittata

Boursin® Product: Puck **Portions:** 12 **Serving Size:** 1 Frittata

This delightfully thick and hearty frittata will add a delicious dash of flavor, color and sophistication to your breakfast, lunch and late-night menus.

Ingredients:

Frittata: yields 12 each

36 ea eggs, fresh, large, whisked

½ C Boursin, Garlic & Fine Herbs, puck

6 C mushrooms, button, sliced, sautéed

3 C green bell peppers, small dice

3 C tomatoes, roma, small dice

3 C potatoes, red bliss, roasted, small chop
Kosher salt & black pepper, to taste

¾ C bacon, applewood smoked, small chunks

¾ C Boursin, Garlic & Fine Herbs, puck

Preparation:

1. Evenly whisk, in a bowl, the eggs, ½ C Boursin, mushrooms, peppers, tomatoes, red bliss potatoes and salt/pepper.
2. **To make 1 frittata (cook each frittata to order):** Heat a non-stick omelet/sauté pan, over medium-high heat, and lightly coat with pan spray. Pour a 6 oz. ladle of the egg mixture into the hot pan, and stir frequently to create a thick cooked fluffy omelet. Remove pan from heat and place under a broiler (to finish cooking the top of the frittata) for approximately 30 seconds to set the frittata.
3. Slide hot frittata onto a plate. Top with 1 Tbsp of bacon and 1 Tbsp of Boursin crumbles, evenly sprinkling each across the entire frittata. Repeat for the other orders.



Operator Tips

- Make all veggie, or add protein like chopped breakfast ham.
- Great for breakfast, lunch, dinner or late-night snack.
- For lunch, cut in 4 wedges and serve 1 wedge with salad.
- Cook Boursin into frittata to add a creamy texture and flavor.
- For more information, please call 1.800.215.8112.