LEEK & SQUASH FRITTATA

Serves 4

INGREDIENTS:

2 tablespoons butter 1 cup chopped leeks 12 oz. chopped squash 1 cup sliced mushrooms 8 large eggs

1/2 teaspoon salt

1/2 teaspoon ground black pepper

1/4 cup grated parmesan cheese



PREPARATION:

- Preheat broiler. Melt butter in heavy broilerproof 10-inchdiameter nonstick skillet over medium heat. Add leeks and sauté for 4 minutes. Add squash and mushrooms, sprinkle lightly with salt, and sauté until tender, about 6 minutes.
- Whisk eggs in medium bowl. Add egg mixture to skillet; fold gently to combine. Sprinkle with salt and pepper. Cook until almost set. Sprinkle with cheese.
- 3. Broil until frittata is puffed and cheese begins to turn golden, about 3 minutes. Cut into wedges and serve.

Recipe source: Bon Appétit Test Kitchen





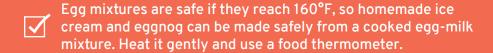


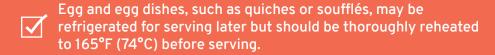




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FOOD SAFETY TIPS





Use pasteurized eggs or egg products when preparing recipes that call for using eggs raw or uncooked.

This recipe was provided by the Michigan Farmers Market Association. Development was supported by a Food Safety Training and Education grant provided by the Michigan Department of Agriculture and Rural Development. For more recipes and program information, please visit mifma.org.

