

# 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:

1. Preheat broiler. Melt butter in heavy broilerproof 10-inch-diameter 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.
2. 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

- Egg mixtures are safe if they reach 160°F, so homemade ice cream and eggnog can be made safely from a cooked egg-milk mixture. Heat it gently and use a food thermometer.
- Egg and egg dishes, such as quiches or soufflés, may be refrigerated for serving later but should be thoroughly reheated to 165°F (74°C) before serving.
- Use pasteurized eggs or egg products when preparing recipes that call for using eggs raw or uncooked.

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