

## FRITTATA WITH SAUSAGES, ONION AND MUSHROOMS



**Serves:**

4-6



**Prep Time:**

15 mins



**Cook Time:**

10 mins

**Baking Time:**

20 mins



### INGREDIENTS

olive oil	30 mL
onion, thinly sliced	1/2
mushrooms, sliced	6-8
MarcAngelo Breakfast Sausages, Turkey or Original, sliced	4
eggs	6
salt and pepper to taste	
butter	30 mL

### COOKING INSTRUCTIONS

A frittata can be described as an open-faced Italian omelet. Like an omelet it can have a variety of fillings, but tends to be firmer. I finish my frittatas in the oven for even cooking and a nice golden top.

Preheat oven to 350F (180C).

Heat the olive oil in a 10" (25 cm) oven-proof skillet. Add the onions and mushrooms and sauté for 5 minutes or until onions are translucent. Add the sliced sausage and cook until the sausages are browned. Drain off any excess fat if necessary.

In a medium bowl, beat eggs, salt and pepper with a fork. Add the sausage mixture. Melt butter in same skillet on medium heat and pour egg mixture back into pan. Remove from heat and place in preheated oven. Bake for 15 -20 minutes or until eggs are set. Remove from oven and loosen with a spatula. Slide onto plate and cut it into wedges to serve. Can be served hot, warm or at room temperature.