

Frittata

<u>Ingredient</u>	<u>Quantity</u>	<u>Instruction</u>
eggs	2 per person	
half-n-half	2 tsp per person	
salt & pepper	1/4 tsp per person	
oil	to cover bottom of frying pan	
assorted ingredients		

- If using raw ingredients, heat the oil in a large frying pan over medium heat, and sauté the fresh ingredients.
- If using previously cooked ingredients, add them to the oil to warm them.
- Pour the eggs over top evenly.
- Cover the frying pan, and cook over very low heat.
- The frittata is cooked after it has risen and the top is nearly dry, 5 to 20 minutes later, depending upon the number of eggs you are using.

NOTE: This is a good way to use up random or left-over ingredients.