



## Sausage and Spinach Frittata

*Prepared by Stacey Borgmann in our Bryson model home kitchen.*

For breakfast, brunch, lunch or even dinner, a frittata is the perfect solution to “what are we going to eat?” In this recipe, we’ve added breakfast sausage for the perfect brunch.

### Serves

6 - 8

### Prep Time

15m

### Cook Time

40m

### Difficulty

Easy

### Ingredients:

8 large eggs	Pinch red pepper flakes	8 oz	baby bella mushrooms, sliced
1/3 C heavy cream	2 tbsp Extra-virgin olive oil	1/2 C	ricotta
3/4 C mozzarella, shredded	1 shallot, minced	3 C	baby spinach
1/2 C Gruyere, grated	3 cloves garlic, minced		
Kosher salt	1 pkg ground breakfast sausage, cooked		
Freshly ground black pepper			

### Directions:

Preheat oven to 375°. In a medium bowl whisk together eggs, heavy cream, mozzarella and Gruyere. Season with salt, pepper, and a pinch red pepper flakes.

In a large cast iron skillet, heat oil over medium heat. Add shallot and garlic and cook until soft, then add mushrooms and cook until soft. Add spinach and cook until wilted, then add cooked breakfast sausage. Season with salt and pepper.

Pour egg mixture into skillet then dollop with ricotta and transfer skillet to oven. Bake until eggs are just set, approximately 12 minutes.