



FRITTATA WITH MUSTARD GREENS AND FONTINA CHEESE

Ingredients:

- 2 Tblsp. olive oil
- 2 small bunch Puget Sound Fresh mustard greens, stems trimmed, leaves cut into 1 inch wide strips
- 1 Tblsp finely chopped Puget Sound Fresh garlic
- 4 large Puget Sound Fresh eggs, beaten to blend
- 1/2 Cup diced Puget Sound Fresh fontina cheese

Preheat broiler. Heat oil in medium broiler-proof skillet over medium-high heat. Add greens; stir until wilted and tender, about 2 minutes. Add garlic; stir 1 minute. Sprinkle generously with salt and pepper. Pour eggs over greens; stir to blend. Sprinkle with cheese. Cover skillet; cook until frittata is almost set but top is still runny, about 2 minutes. Place skillet under broiler. Broil until top is set and cheese bubbles, about 1 minute. Cut around frittata to loosen. Slide out onto plate.

From: Terry's Berries Organic CSA and Farm, Tacoma, WA

FARM FRESH RECIPIES from our PUGET SOUND FRESH FARMS and CHEFS

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This recipe is being suggested as a great method for preparing Puget Sound Fresh ingredients. Please follow safe food-handling practices and check for possible food allergies before preparing and serving any food item.