



All Great Meals Begin With
Rulli Bros.
M A R K E T S

Casey's Vidalia Ricotta Frittata

Serves 4-8

Ingredients

8 large eggs
½ cup grated Romano
6 basil leaves coarsely chopped
2 sprigs fresh rosemary chopped
1 Vidalia onion thinly sliced
2 cups fresh spinach
½ cup whole milk ricotta
Kosher salt
Fresh ground black pepper

Preparation

Preheat oven to 400. Whisk together eggs, Romano, basil leaves, rosemary, pinch of salt and a few grinds of pepper in a medium bowl and set aside.

Heat olive oil in a medium ovenproof skillet over medium high heat. Add onion and cook until softened, 5 minutes. Add spinach cook until wilted, about 1 minute, reduce heat add egg mixture and stir until combined. Spoon ricotta on top and distribute evenly.

Cook on stove until frittata sets 2 to 3 minutes. Place pan in oven and bake for 9 minutes. Place under broiler for 1-2 minutes to set top of frittata and bake ricotta cheese a bit more if desired.

Frittata will slide out of pan easily onto platter, cut into wedges, serve warm or at room temperature.



For more information please visit – CaseyMaloneShow.com