



WINTER FRITTATA

with sausages, potatoes*, Swiss chard* and Danish pearl cheese*:*

Serves 6 to 8.

- 3 tbsp olive oil
- 4 cooked sausages (about 1 lb) sliced into 1 inch pieces and cut into quarters - *Parrott Family Farm
- 1 medium leek, light green and white parts, finely chopped
- 1 lb. red potatoes, peeled and diced in 1/2 inch pieces - *M&M Heath
- 1 small bunch Swiss chard (about 1/2 lb.) stems removed and leaves torn into small pieces (or 3 cups baby spinach leaves)
- 3/4 tsp salt
- 1/2 tsp pepper
- 12 eggs - *M&M Heath or Terri Backstrom
- 2 tbs. finely chopped parsley
- 1 1/2 cups shredded Danish pearl cheese - *Ballard Cheese
- Fresh tomato salsa (from Ecology Patch) or salsa verde, sour cream

Preheat oven to 350 degrees.

In 10 inch nonstick skillet with ovenproof handle, heat 1 tbsp oil over med heat. Add Sausages and sauté for about 4 minutes, until browned. Remove sausages and drain on paper towels.

Add remaining 2 tbsp oil to pan and reduce heat to medium.

Add leeks and potatoes and sauté for about 20 minutes, stirring frequently, or until leeks are golden brown and potatoes are tender inside and crisp outside.

Stir in chard, cover and cook for about 2 more minutes, until chard is wilted. Season with 1/4 tsp salt and 1/4 tsp pepper.

Combine eggs, parsley, 1/2 tsp salt and 1/4 tsp black pepper in medium mixing bowl and whisk until well blended.

Stir in 1 1/4 cup shredded cheese.

Add sausages to potato mixture and spread evenly in skillet.

Pour egg mixture over it.

Cook over medium-low heat, stirring occasionally, for about 6 minutes, until bottom is lightly set and cooked.

Sprinkle with remaining cheese.

Transfer skillet to oven and bake for 10 to 15 minutes, or until frittata is puffed and brown.

Leave skillet or slide onto a round serving platter.

Garnish with salsa and sour cream, if desired.