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Olive on Tap Fritatta

This recipe is perfect for leftovers and makes a great brunch. You can use just about any meat you like or have leftover from another meal.

INGREDIENTS: 2 Tbls **Olive on Tap Shallot Olive Oil** * 4 oz. mushrooms, sliced * 1/2 large onion, chopped * 1/2 red pepper, chopped * 2 cups potatoes, cooked and chopped * 2-3 tsp * **Olive on Tap Daily Chef Seasoning**, divided * 1 pound sausage, cooked & crumbled * 8 eggs * Sea salt & freshly ground pepper * 1/2 cup heavy cream * 1 1/2 cup sharp cheddar cheese, shredded

Preheat oven to 350 degrees. Heat oil or butter in large ovenproof skillet over medium-high heat. Saute mushrooms until browned. Add the onions and red pepper, saute until tender. Add the potatoes, season with 1-2 tsp of the Daily Chef Seasoning, saute to warm the potatoes and crisp slightly. Reduce heat and add sausage. In a medium bowl, whisk eggs, cream, and 1 tsp of the Steakhouse Seasoning; pour over mixture in saute pan. Cook 4 to 5 minutes until eggs are just set. Sprinkle cheese over frittata and place in oven. Cook until cheese is melted and eggs are completely set. Let frittata stand for a few minutes before serving.

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