

# Chorizo Style Frittata

DEVELOPED BY: Richie Rice at Dickinson College

Servings: 2    Serving Size: 9 oz.

Ingredients	Quantity	Measure
Tofurky Ground Chorizo	6	Ounces
JUST egg	6	Ounces
Diced potatoes, pre-cooked	3	Ounces
Tomato, small diced	2	Ounces
Baby spinach, fresh, steamed, drained	2	Ounces
Blended Italian herb mix	2	Teaspoons
Olive oil, divided	2	Teaspoons
Moocho Cheddar Cheese	2	Ounces

## Preparation

1. In a hot no stick skillet, add 1 teaspoon olive oil.
2. Begin with the Tofurky Ground Chorizo , and sauté until browned. Remove to add back later.
3. Next, add the potatoes to the skillet in another teaspoon of olive oil. Sauté until lightly browned.
4. Add the tomatoes and continue cooking.
5. Add the spinach and continue cooking.
6. Return the Tofurky Chorizo to the pan, then add the JUST egg to the pan as well.
7. Continue to cook while pulling in the sides to incorporate all and to get volume to the egg mixture.
8. Flip the contents of the pan when about halfway done.
9. Continue to cook until almost set through.
10. Top with the Moocho Cheddar.
11. Melt the cheese and lightly brown the frittata under a salamander.
12. Ready to serve. A large frittata can be cut into 2 portions.

