

MUSTARD GREEN FRITTATA

INGREDIENTS

1 bunch Mustard Greens,
washed thoroughly

½ Cup GDG Fresh
Tomato Salsa

6 Eggs

2 Cups JD Country ½ & ½

1 teaspoon Salt

½ teaspoon ground Black
Pepper

1 teaspoon dried Basil

3 or 4 small Tomatoes

½ Cup shredded Cheese,
such as Sweetwater Valley
Salsa Cheese

DIRECTIONS

Oven 350F

Remove 4 inches or so from the Greens' stems and chop the remaining leaves into ½ inch slices.

In a medium saucepan or skillet over medium heat add the Salsa and when hot add handfuls of Greens.

Use tongs to turn the Greens until they are all wilted and continue to cook for about 2 minutes.

Transfer into a strainer to drain, squeezing out excess liquid with the tongs.

Meanwhile, beat Eggs and ½ & ½ together with Salt & Pepper and dried Basil.

When ready, grease a muffin pan (12 x 1/3 Cup size) and divide cooked Greens amongst the 12 cups and then fill with Egg mixture.

Cut 12 slices of Tomato for each and top with Shredded Cheese.

Bake at 325F for about 22 minutes and slightly souffled.
Serve with extra Salsa on the side!