

## Spinach and Ham Frittata

Prep Time: 10 minutes  
Total Time: 20 minutes  
Servings: 4 – 5

### Ingredients

3 Tbsp. butter  
2 Tbsp. shallots, chopped  
1 – 6 oz. bag fresh spinach leaves  
Salt and pepper  
8 eggs  
2/3 cup Feta cheese  
3 Tbsp. whole milk  
1/2 Tbsp. fresh rosemary, chopped  
1 1/2 cups Sugardale ham, diced (code 8700)



### Instructions

1. Preheat oven to 425°.
2. In a large, non-stick, oven-safe skillet over medium heat, melt the butter and sauté shallots until they are soft.
3. Add the spinach and season with salt and pepper. Stir until wilted.
4. In a medium bowl, whisk together the eggs, cheese, milk, rosemary, and ham until just combined.
5. Pour egg mixture into pan with spinach and stir until eggs just begin to scramble.
6. Place the skillet into the preheated oven for 10-12 minutes until eggs are completely cooked and edges begin to brown.
7. Slide frittata onto serving plate and slice with a pizza cutter. Serve warm.

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