



INGREDIENTS

2 slices of pancetta strips cut into cubes
1 red chopped pepper
1 yellow chopped pepper
1 cup of chopped shallots
2 cups of sliced button mushrooms
Salt & pepper to taste
10 medium sized eggs
5 TBSP of Parmiggiano-Reggiano
8 ounces of sliced goat cheese
2-3 TBSP of Parmiggiano-Reggiano



MUSHROOM FRITTATA WITH GOAT CHEESE

By Caterina Romano's kitchen

DIRECTIONS

1. Preheat the oven to 375 DF
2. In a large frying pan add the pancetta and peppers and sauté them for 10 minutes.
3. Add the shallots and mushrooms and sauté for an additional 5 minutes. Season with salt & pepper.
4. Whisk together the eggs, Parmiggiano and pepper until thoroughly combined.
5. Pour the egg mixture over the veggies, tilting the pan as needed to evenly distribute.
6. Cut the goat cheese into slices and spread evenly over the veggies.
7. Add the remaining Parmiggiano spreading it evenly over the frittata.
8. Bake for 15 minutes or until the edges are golden.
9. Loosen the sides and slide the frittata to a serving dish.
10. Cut a nice piece and enjoy.

ENJOY THE MUSHROOM FRITTATA WITH GOAT CHEESE