

Panasonic Cooking

Italian Sausage and Roasted Red Pepper Frittata

Looking for a different style at breakfast? Try this Italian flavor frittata in the morning!

Ingredients:

1 piece 4 ounce Italian sausage, cooked, quartered lengthwise, sliced

¼ cup (62 ml) roasted red pepper, strips

½ small (28 g) onion, chopped

2 cloves (10 g) garlic, chopped

10 eggs

½ cup (125 ml) milk

6 sprigs of parsley, chopped

5 large basil leaves, chopped

½ tsp (2 ml) salt

¼ tsp (1 ml) pepper

½ cup (100 g) mozzarella cheese, shredded

Directions:

1. Combine the Italian Sausage, roasted red pepper, onion and garlic into the multi cooker pan, spread the ingredients out evenly, close the lid, select the Compote setting, and press Start.
2. In a bowl, combine the eggs, milk, half of the chopped parsley, basil, salt and pepper and mix thoroughly.
3. At the sound of the beep, press Stop, open the lid, pour in the egg mixture, lightly stir, top with the shredded cheese. Close the lid, select the Compote setting, adjust the timer to 18 minutes, and press Start. Once you hear the beep, open the lid, sprinkle the remaining chopped parsley over top and serve.