



Mushroom and Swiss Frittata (Serves 4)

5 large eggs

2 large tomatoes, cubed

1 Cup Shredded Swiss Cheese

1/3 Cup Heavy Cream

Salt and pepper to taste

4 ounces Cremini Mushrooms caps and stems.

Directions

Preheat the oven to 400 degrees F.

Add eggs, tomatoes, salt & pepper, and cream to a blender and puree.

Pour mixture into an oven safe non-stick skillet. Fold in Swiss cheese.

Wipe mushrooms with a damp paper towel to clean. Slice the mushroom caps and small dice the stems. Fold mushrooms into the egg/cheese mixture.

Bake for 30 minutes or until the eggs are cooked through. Center should not move when the skillet is jiggled.

Once the frittata is finished, run a knife around the edge of the skillet and

gently slide the frittata onto a carving board or serving plate. Garnish with additional swiss cheese if desired. Slice and serve with fresh fruit.