



TURKEY FRITTATA

THANKSGIVING LEFTOVERS RECIPE

DIRECTIONS

INGREDIENTS

- 6 eggs
- 1/2 cup shredded mozzarella cheese, part-skim
- 1 Tbsp. olive oil
- 3 cups fresh spinach
- 1 cup cooked turkey
- 1 clove garlic, minced

1. Preheat oven to broil setting.
2. In a bowl, whisk together eggs, shredded mozzarella, and pepper. Set aside.
3. Heat a non-stick, oven-safe pan over medium high heat.
4. Add olive oil to pan. Add spinach and cook for 1 minute.
5. Add turkey and garlic, cook for 3 minutes.
6. Pour in the egg mixture, cook for 5 minutes.
7. Place pan into oven and broil for 4 minutes, until browned and fluffy.
8. Remove and let cool for 5 minutes. Serve & enjoy!