



HAM, SWISS, & ARUGULA FRITATTA

1 HOUR

MAKES 4-6 SERVINGS

Perfect for making ahead for your weekday lunches, or for serving at your brunch table, this frittata is quick, easy, and delicious.

INSTRUCTIONS

Preheat oven to 350°F.

In a medium bowl, whisk together eggs, cream, salt, pepper, and thyme. Add cheese and Micro Arugula, stirring to combine.

Line a 9" fluted pie pan with parchment paper and pour in the egg mixture.

Crinkle ham into loose balls and place around pan. Top with a light drizzle of olive oil. Bake for 25-40 minutes, or until centre is fully cooked.

Remove from oven and cut and serve while warm.

Enjoy!

INGREDIENTS

6 Eggs

¼ Cup of Cream

Salt & Pepper, to taste

1 Sprig of Thyme

½ Cup of Jarlsberg Cheese, shredded

½ Cup of GoodLeaf Micro Arugula

3 Slices of Serrano Ham, cut in half lengthwise

1 Tbsp of Olive Oil



Vertically Farmed. Straight-up Good.™