

Ham Peas Mushroom Frittata

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Ingredients

1 cup cubed ham
1 small onion, sliced into rings
4 oz sliced mushrooms
 $\frac{1}{2}$ cup shredded sharp cheddar
2 cloves garlic, minced
 $\frac{1}{2}$ cup parsley, minced
 $\frac{1}{4}$ cup green onions, chopped
 $\frac{1}{2}$ cup frozen peas
6 eggs
1 tablespoon olive oil
 $\frac{1}{2}$ teaspoon hot paprika
1 tablespoon butter

Directions

In a large, oven safe skillet, heat oil. When hot, sauté, onions (not green onions), garlic, mushrooms and ham about 10 minutes or until the mushrooms are soft and the onions are translucent. Add parsley and peas, stir. Cook an additional 5 minutes. Meanwhile, in a small bowl, whisk together eggs, paprika, cheddar, salt, pepper and green onion. Add butter to the skillet and stir. Pour egg mixture over the skillet. Tilt the skillet slightly and turn to coat the ingredients in the skillet with the egg mixture. Keep on medium heat and cook about 15 minutes or just almost set-the top should still look "loose" and uncooked. Place under the broiler for 5 minutes or until the top is just beginning to brown. Remove from pan and slice.