

Individual Shitake Mushroom & Cheese Frittatas

Based on the recipe from Martha Stewart

4 1/2 ounces shitake mushrooms

1 onion

1/2 teaspoon dried thyme

2 Tablespoons olive oil

salt, to taste

10 eggs

1/2 cup ricotta cheese

1/4 teaspoon ground pepper

Wipe mushrooms with a wet paper towel to clean. Discard stems and slice caps to 1/4 inch pieces. Peel and halve onion, then slice into 1/4 inch pieces. Heat olive oil in a medium/large skillet over medium heat. Add mushrooms, onion and thyme and cook, stirring occasionally until golden brown, about 10 minutes.

Add 1/2 teaspoon of salt, stir and remove from heat.

In a large bowl, beat eggs until frothy, then whisk in ricotta cheese and pepper.

Divide mushroom and onion mixture among greased muffin cups. Then pour egg mixture evenly into each muffin cup.

Bake at 350 degrees for 15 minutes until tops are set and pale golden. Let cool slightly in pan for 2-3 minutes before gently removing.

Serve warm or cool completely and refrigerate or freeze. To reheat, microwave for 15-30 seconds.

Makes 12 individual frittatas.

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