

Sausage & Onion Frittata

Adapted from [Bon Appetit](#) - May 2011

Ingredients:

6 ounces ground pork
7 large eggs
½ cup grated parmigiano reggiano
3 basil leaves, chiffonade
3 sage leaves, chiffonade
1 teaspoon rosemary
¼ teaspoon kosher salt
¼ fresh ground black pepper
3 tablespoon extra-virgin olive oil
1 large white onion, thinly sliced
½ cup whole-milk ricotta

Preparation:

Preheat oven to 400 degrees.

In a large bowl, whisk together the eggs, parmigiano reggiano, chopped herbs, salt and pepper together until combined.

Heat the olive oil in a large skillet (about 10 to 12 inches) over medium heat. Saute the ground pork until cooked through and add the onions and cook until translucent and soft. Reduce the heat to a low simmer and add the egg mixture. Spoon dollops of ricotta all over the pan.

Cook on the stovetop until the frittata begins to set, about a couple minutes. Place the skillet in the oven, and bake until completely cooked, about 8 to 10 minutes. Carefully slide the frittata onto a serving platter or serve in skillet. Cut into wedges and serve immediately or at room temperature.

Garnish with additional herbs if desired.

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