

BACON AND CHEDDAR FRITTATA



QimiQ BENEFITS

- Can be frozen and defrosted without loss of quality
- All natural, contains no preservatives, additives or emulsifiers





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INGREDIENTS FOR 10 PORTIONS

100 g	QimiQ Sauce Base
425 g	Whole egg(s)
	Salt and pepper
30 g	Nueske's Bacon sliced , diced
15 g	Red bell pepper(s), brunoise
15 g	Poblano pepper, brunoise
20 g	Red onion(s), brunoise
4 g	Chives, finely chopped
30 g	Excalibur English Cheddar Cheese, grated

METHOD

- 1. In a medium mixing bowl place the eggs, QimiQ Sauce Base, seasoning, and pulse with an immersion blender until desired consistency is reached.
- 2. In a 10-inch cast iron pan cook bacon until it starts to crisp. Remove bacon and set aside on a paper towel to soak up extra fats. Pour out all but a tablespoon of bacon fat to cook other ingredients.
- 3. Place onions in pan with bacon fat and cook until translucent. Add red peppers and poblano peppers, cook 1 minute.
- 4. Pour in egg mixture while continuously stirring with a spatula.
- 5. Add chives and cheese while still stirring with spatula until frittata starts to set, mixing cheese evenly.
- 6. Turn heat to low and finish cooking until frittata is set and desired texture is reached.