



BACON AND CHEDDAR FRITTATA



QimiQ BENEFITS

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



15



easy

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.