

Carbonara Frittata, Gluten Free

Yield:	8	oz.
Serving # & Size:	2	(4 oz.) Servings
Meal Part:	Starter	
Cuisine:	Italian	
Category:	Culinary Prepared Hot	
Channel:	C&U	FSR
Classification:	Starters-Egg	
Prep Time:	5 min.	Cook Time: 10 min.
Cost:	Cheap	Difficulty Easy



Description: A spin on a classic Italian favorite featuring *Stouffer's®* Alfredo Sauce.

Ingredients	Weight	Metric	Measure
Eggs, liquid	6 fl. oz.	g	3/4 cup
Peas, frozen	3/4 oz.	g	2 Tbsp.
Bacon, low sodium, cooked, diced	1/4 oz.	g	1 Tbsp.
Stouffer's ALFREDO SAUCE GLUTEN FREE , hot	3 fl. oz.	g	1/3 cup
Parsley, fresh, chopped		g	1 tsp.

Procedure

1.	Combine the eggs, peas and bacon.
2.	Cook egg mixture in a sauté pan over medium heat, stirring constantly, until the bottom starts to form. Transfer to a 350°F oven, and cook until done.
3.	Plate the frittata. Top with the hot Alfredo Sauce and chopped parsley.

At a minimum, the cooking and handling instructions set forth in the Food Code of the U.S. Public Health Service of the Food and Drug Administration, Department of Health and Human Services, should be reviewed and followed with respect to your preparation of this recipe.

