



OVER-THE-EDGE SPINACH FRITTATA

- 5 eggs, lightly beaten
- ¼ cup crumbled feta cheese, divided
- 2 tsp **TSG Over-the-Edge Herbed Spinach Seasoning Blend**
- 1/8 tsp pepper
- ½ cup jarred roasted red peppers, chopped
- ½ tsp salt
- 2 Tbsp water
- cooking spray

1. Using fork, beat eggs, water, Herbed Spinach Seasoning, salt and pepper in medium bowl until blended. Stir in red peppers and 2 tablespoons cheese. Let stand 5 minutes.
2. Spray 8" skillet with cooking spray; place over medium heat. Pour egg mixture into skillet; cook until eggs are set on bottom, about 5 minutes. Loosen and lift edge with spatula, letting uncooked egg run under cooked egg. Top will still have wet spots.
3. Sprinkle with remaining cheese. Broil, 4" to 5" from heat source, until top is golden, 1 to 3 minutes. Loosen edge; slide onto platter. Cut into 6 wedges.