

ASPARAGUS AND POTATO FRITTATA

PAGE 146 • BEST BY:

Directions Completely thaw in refrigerator. Preheat oven to 425°F/220°C. Pour frittata into a lightly greased 8-inch square baking dish. Bake for 30 minutes, or until egg is cooked through and top is golden brown.

Recipe from *Fix, Freeze, Feast*, 2nd Edition
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