



## Italian Cannellini Bean Frittata

Yield: 4 cups mix (8 portions)

Fills a 6 inch cake pan or 2/3<sup>rd</sup>s full 9 inch pie tin

6 tablespoons. (2 oz.).	Basic Egg Style Mix
2 cup	Cold Water
4 tablespoons.	Chiffonade of Basil
1/2 cup	Red Bell Pepper, small diced
1/2 cup	Diced Onions, small diced
2 tablespoons	Olive Oil
1/2 teaspoon	Salt
1/2 cup	Daiya Mozzarella Cheese (
1 cup	Cooked Cannellini or Red Kidney bean of choice

1. Preheat oven to 350 degrees F.
2. Mix egg mixture with cold water and let set 5 minutes
3. Sauté pepper and leeks in sauté pan with oil
4. Add sautéed vegetables, basil, cheese, onions, salt, and beans to egg mixture and mix until evenly dispersed.
5. Pour into lightly oiled pie or cake tin and bake for 20 minutes or until firm to touch. Can serve immediately or refrigerate until ready to use.

Optional to top with more mozzarella cheese before baking

Can substitute cooked pasta of choice