

Lobster and Seafood Frittata



INGREDIENTS

| | | |
|-----|-------------|-------------------------------|
| 1 | pound | <u>Lobster Sensations®</u> |
| 3 | tablespoons | olive oil |
| 1 | each | red onion, julienned |
| 2 | cloves | garlic, chopped |
| 3 | each | yellow squash |
| 1 | each | yellow bell pepper, julienned |
| 1 | each | red bell pepper, julienned |
| 6 | each | eggs |
| 1/4 | cup | heavy cream |
| 3 | tablespoons | fresh basil |
| | ounces | Boursin cheese |
| 2 | cups | Gruyere cheese, shredded |

FEATURED PRODUCTS:

MENU PARTS: Breakfast, Chefs Favorites, Entrees

DIRECTIONS

1. Butter the bottom and sides of springform pan.
2. Sauté the onion, garlic, squash, and peppers.
3. In a bowl, whisk the eggs and cream, basil, Boursin cheese. Add the lobster sensations and sautéed vegetables. Add the Gruyere cheese and pour into the springform pan.
4. Place pan on tin foil or sheet pan in case of leaking. Bake at 350 degrees for 1 hour.