

# 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, Diced
1	Each	Yellow Bell Pepper, Julienned
1	Each	Red Bell Pepper, Julienned
6	Each	Eggs
1/4	Cup	Heavy Cream
3	Tablespoons	Fresh Basil
10	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. Saute the onion, garlic, squash, and peppers.
3. In a bowl, whisk the eggs and cream, basil, Boursin cheese. Add the lobster sensations and sauteed 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°F for 1 hour.