Organic Mama Veggie Frittata

20 min prep, 35 min cook, 12 servings vegetarian

- 1 teaspoon **Organic Valley** unsalted butter
- 9 **Organic Valley** large brown eggs
- ½ teaspoon sea salt
- ½ teaspoon black pepper, ground
- 1/4 teaspoon paprika
- 1 medium red onion, chopped

- 1 large red bell pepper, chopped
- 2 cups spinach, torn
- 1 cup tomatoes, chopped
- ½ cup **Organic Valley** feta cheese crumbles
- 1 Tablespoon fresh basil, finely chopped

Instructions

- 1. Preheat oven to 400° F. Grease a 9x9 inch baking dish with butter.
- 2. Beat eggs, salt, pepper and paprika together until blended.
- 3. Stir in onion, peppers, and spinach.
- 4. Pour egg mixture in prepared baking dish and sprinkle with tomatoes, feta, and fresh basil.
- 5. Bake for 35 minutes or until fluffy, golden, and set in the middle.

