

Egg Frittata

School Operator Recipe

School District: Chicopee Public Schools
Operator: Greta Shwachman

Ingredients	Servings 500		Directions
	Weight	Measure	
Eggs		15 dozen (180 fresh eggs) or 45 cups liquid eggs	<ol style="list-style-type: none"> 1. Layer thinly sliced potatoes in a 2" steam pan coated with cooking spray (approx. 5 lbs potatoes per pan). Add a little water to the pan (enough to cover first layer) and pre-cook at 350 degrees Fahrenheit for about 10-15 minutes. 2. If not already chopped, cut pre-cooked bacon into small bits. 3. Whisk eggs and milk in a bowl until blended. Add mayonnaise, onions, and black pepper to taste. Mix well. Pour over potato mixture and layer cheese and bacon over the top. 4. Bake for 30 minutes at 350 degrees Fahrenheit or until center is set. Let stand for 10 minutes, cut into squares and serve.
Red Potatoes, thinly sliced	50 lbs		
Yellow Onions, diced	50 lbs		
Whole Milk		1 gal	
Shredded Cheddar Cheese	4-5 lbs		
Pre-cooked Bacon (or bacon bits)		192 slices (~10-1 lb. uncooked packets) or ~12 cups bacon bits	
Mayonnaise		4 gal	
Black pepper, to taste			



Operator Notes:
“The frittata comes out awesome!”



Times		
Prep Time: 20-30 min.	Cook Time: 45 min.	Ready Time: 1 hr, 15 min.