

Mushroom Veggie Frittata

Recipe courtesy of the Mushroom Council and mushroominfo.com

Makes 24 portions (3 frittatas)

- 4½ fluid ounces olive oil
- 1½ pounds white button mushrooms, sliced
- 1½ pounds crimini mushrooms, quartered
- 3 large onions, sliced
- 3 cloves garlic, chopped
- 3 cups (1 pound 5 ounces) diced tomato
- 1½ cups (10 ounces) chopped black olives
- 24 eggs
- 6 fluid ounces milk
- 9 tablespoons (2¼ ounces) all-purpose flour
- 1 tablespoon baking powder
- 1 tablespoon salt
- 1½ teaspoons black pepper



For each frittata: Heat 1½ ounces olive oil in an 8- to 10-inch skillet over medium-high heat. Add a single layer of 8 ounces of each mushroom and 2 cups sliced onions and cook, without stirring, until mushrooms become red-brown on one side. Turn ingredients and cook until browned, then add 1 teaspoon garlic and continue cooking for 1 minute. Stir in 1 cup tomatoes and 1/2 cup olives.

Whisk 8 eggs with 1/4 cup milk, 3 tablespoons flour, 1 teaspoon baking powder, 1 teaspoon salt, and 1/2 teaspoon pepper to thoroughly combine. The batter will be slightly lumpy. Pour into the skillet over the vegetable mixture and stir until combined. Continue cooking until the edges begin to set, 2 to 3 minutes. Transfer to a 350°F oven and bake until golden brown, 30 to 40 minutes. Slide onto a serving platter, face up, and cut into servings.