



Mushroom and Smoked Salmon Frittata (foodservice portions)

Recipe courtesy of the Mushroom Council and mushroominfo.com

Serves: 12 or 24 as appetizers

2 tablespoons butter
1 pound white button or crimini mushrooms, thinly sliced
1/2 teaspoon salt
1/2 teaspoon pepper
6 large eggs
12 large egg whites
2/3 cup thinly sliced green onions
8 ounces smoked salmon, chopped
1/4 cup (1 ounce) grated Parmesan cheese



Heat two 10-inch nonstick, ovenproof skillets with 1 tablespoon butter each, until the butter is foamy. Add a single layer of mushrooms to each pan and cook, without stirring, for about 5 minutes or until mushrooms become red-brown on one side. Season with the salt and pepper. Flip the mushrooms and cook about 5 minutes more, until browned all over.

In a large bowl, whisk eggs until frothy and add onions. Divide and pour over mushroom mixture in the two pans, stir and gently lift set eggs from bottom of the pans. Add 4 ounces salmon to each pan. Reduce heat to medium-low. Cover and continue to cook, without stirring, for 5 minutes, until eggs are set. Sprinkle each frittata with 2 tablespoons cheese and place pans under the broiler until cheese melts, about 2 minutes.

Quickly turn the frittatas onto plates. Cut into wedges and serve.

Note: This recipe also works well as just a mushroom frittata. Substitute 1 1/2 cups (6 ounces) shredded Swiss or herbed cream cheese for the smoked salmon.