make-ahead breakfast frittatas



featured product:
baby spinach

the product of this make-ahead breakfast frittatas recipe is a simple, tasty, super nutritional breakfast treat that can be made ahead! toss together some turkey bacon, eggs, mushrooms and our baby spinach for this hearty on-the-go breakfast recipe. get a good start to your day! perfect for a holiday brunch or as a quick breakfast before a day of holiday shopping.

ingredients

1 cup packed **organicgirl© baby spinach**, chopped
4 slices turkey bacon, cut into 1/4-inch strips
8 cremini (baby bella) mushrooms, thinly sliced
2 tablespoons finely chopped sundried tomatoes
6 eggs
1/4 cup milk
1/4 cup parmesan cheese
1/2 teaspoon dried basil
1/4 teaspoon kosher salt
1/8 teaspoon ground black pepper
Pinch of nutmeg
2 tablespoons pumpkin seeds (optional)

directions

1. preheat oven to 350°F. in a large skillet, cook bacon over medium heat 8 to 10 minutes or until crisp, stirring occasionally. using slotted spoon, transfer bacon to medium bowl.

2. add mushrooms to skillet and cook 3 to 4 minutes or until softened, stirring occasionally. add spinach and sundried tomatoes; cook 1 minute or until baby spinach is slightly wilted. add veggies to bowl with bacon; toss until everything is well combined.

3. meanwhile, in large liquid measuring cup, whisk eggs until well beaten. whisk in milk, cheese, basil, salt, pepper and nutmeg.

4. spray 10 cups of a standard muffin pan with cooking spray. divide veggie/bacon mixture between 10 cups; pour egg mixture evenly over veggie/bacon mixture. if desired, sprinkle pumpkin seeds over egg mixture. transfer to oven and bake 18 to 20 minutes or until eggs are firm.

5. serve immediately, or transfer muffins to wire rack and let cool completely, then transfer to zip-top bags and refrigerate or freeze for later use. muffins can be re-heated in microwave straight from refrigerator or freezer. place on microwave-safe plate and microwave 30 to 45 seconds or until heated through.