



## *Green Pea Frittata with Spring Garlic Greens*

### Ingredients

1 9oz package frozen green peas  
½ cup chopped onion  
2 tbsp **Spring Garlic Greens**  
3-4 tbsp butter  
8 eggs  
2 tbsp parmesan cheese  
Salt & pepper to taste



### Directions

In large bowl whip eggs with **Spring Garlic Greens** and salt & pepper.

In large skillet, sauté onion in butter until lightly browned. Add frozen peas and stir with onion until coated with butter.

Reduce heat to low. Pour beaten eggs over peas and onion in skillet, lifting edges with spatula for even cooking – about 2-3 minutes.

Sprinkle frittata with cheese and place under broiler in oven to finish cooking top, about 2 minutes or until starting to brown.



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