



Cheesy Sausage & Potato Frittata

with Mascarpone & Smoked Paprika



30-40min



2 Servings

A fancy frittata is a perfect way to start the day. An egg custard thickened with mascarpone covers a hearty filling of tender potatoes, peppers and sausage. Smoked paprika is our star spice, bringing warmth with a hint of sweetness. The frittata bakes until the eggs and cheese set, turning a gorgeous golden-brown. A final sprinkle of fresh parsley means breakfast is served! (2-p plan serves 4; 4-p plan serves 8)

What we send

- 1 yellow onion
- 3 oz mascarpone ²
- 2 oz roasted red peppers
- ½ lb baby potatoes
- ½ lb pkg country-style sausage
- ¼ oz smoked paprika
- 2 oz shredded cheddar-jack blend ²
- ¼ oz fresh parsley

What you need

- 5 large eggs ¹
- kosher salt & ground pepper
- olive oil

Tools

- microwave
- medium heavy skillet (preferably cast-iron)

Allergens

Egg (1), Milk (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 430kcal, Fat 28g, Carbs 21g, Protein 27g



1. Prep ingredients

Preheat oven to 425°F with a rack in the upper third. Coarsely chop **onion**. Coarsely chop **peppers**.

In a medium bowl, whisk to combine **mascarpone**, **½ cup water**, **5 eggs**, **½ teaspoon salt**, and **a few grinds of pepper**.

Halve potatoes. Place in a medium bowl; cover with a damp paper towel. Microwave until tender when pierced, stirring halfway through, 5-7 minutes.



4. Add eggs

Pour **egg mixture** over top and shake skillet until **filling** is in an even layer. Sprinkle with **cheese**.



2. Cook sausage

Heat **1 tablespoon oil** in a medium heavy skillet (preferably cast-iron) over medium-high. Add **sausage** and cook, breaking up into smaller pieces, until browned and mostly cooked through, about 5 minutes.

Add **onions** and cook, stirring as needed, until beginning to brown, 5-7 minutes more.



5. Bake frittata

Bake on upper oven rack until **eggs** are almost completely set, 7-8 minutes.

Switch oven to broil. Broil until top is golden brown, about 2 minutes (watch closely as broilers vary).



3. Add veggies

Drain any excess liquid from **potatoes** and **peppers**, then add to skillet along with **2 teaspoons paprika**. Cook, until fragrant, about 1 minute.

Remove from heat and season to taste with **salt** and **pepper**.



6. Finish & serve

Let **frittata** rest for 5 minutes. Meanwhile, coarsely chop **parsley leaves**.

Sprinkle with **parsley** and **a pinch of smoked paprika**, if desired. Cut **frittata** into wedges for serving. Enjoy!