



Day after Thanksgiving Frittata

Makes 6 servings | Serving size: 1 slice

PREP TIME

5 min

COOK TIME

25 min

TOTAL TIME

30 min

This delicious frittata is made with all of your favorite Thanksgiving leftovers. You can make this in a cast iron pan or my favorite way is to pour it into one of Camp Chef's scone cast iron pans to create mini frittatas.

Ingredients

- 5 large eggs
- 3 large egg whites
- 2 ounces Parmesan cheese, grated
- 1 teaspoon olive oil
- 2 cups leftover stuffing (we recommend our Bacon Jalapeño Stuffing)
- 6 ounces leftover turkey breast, chopped
- 1 cup baby arugula
- Salt and pepper to taste



Directions

1. Preheat the oven to 400°F.
2. Place the eggs and egg whites in a large bowl.
3. Mix in cheese.
4. Heat a 10-inch nonstick, oven-safe skillet over medium heat.
5. Add the oil, stuffing, and turkey until heated and the stuffing has crisped up a bit.
6. Add the arugula and cook until wilted—about 2–3 minutes.
7. Pour the egg mixture into the skillet.
8. Add salt and pepper, if desired.
9. Reduce the heat to low and cook until the edges are set—about 6–8 minutes.
10. Transfer the skillet to the oven and bake until the frittata is completely set and cooked through—about 8–10 minutes.
11. Remove from the oven, then cut into 6 wedges, then serve!