



ROWDY ROOSTER
ARTISAN MEATS

SOPPRESSATA FRITTATA

Caramelized Onion : Creamy Gruyère : Fresh Herbs

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Mise en Place: (Get you shit together)

- 8 large eggs
- 1/2 cup Moo Juice
- 1/2 cup RR Soppressata
- 1 large onion, thinly sliced
- 1 cup shredded Gruyère (swiss) cheese
- 2 tablespoons Butter
- 1/4 cup fresh herbs (parsley, thyme, oregano, chives, whatever you got really)
- Salt and peppa to taste

Serving Suggestions:

Roasted Cherry Tomatoes
Grilled Sourdough
Creme Fraiche
Cracked Peppa
Fresh OJ Mimosas

Instructions:

- **Preheat oven to 375°F (190°C).**
- **Caramelize the onions:** Heat the Butter in an oven-safe skillet over medium heat. Add the sliced onions and cook for 15-20 minutes, stirring occasionally, until golden brown and caramelized. Set aside.
- **Prepare the egg mixture:** In a large bowl, whisk together the eggs, milk, herbs, salt, and peppa. Stir in the Gruyère and Soppressata.
- **Assemble the frittata:** Return the caramelized onions to the skillet with the remaining olive oil, spreading them evenly. Pour the egg mixture over the onions, making sure the Soppressata is evenly distributed.
- **Cook on the stovetop** for 3 - 5 minutes, until the edges start to set.
- **Transfer to the oven** and bake for 10-12 minutes, or until the frittata is fully set and golden on top.
- **Cool and serve:** Allow to cool slightly, then slice and enjoy warm or at room temperature.