

# Rice-A-Roni® Frittata

Great for brunch or a light dinner.

## INGREDIENTS

- 3 cups sliced zucchini
- 3/4 cup grated Parmesan cheese
- 4 eggs, beaten
- 1 (7.2 oz) package RICE-A-RONI® Herb & Butter
- 1 cup shredded cheddar cheese (4 oz)
- 1/4 tsp ground black pepper
- 3 tbsp margarine, butter or spread with no trans fat

## HOW TO MAKE

### DIRECTIONS

Heat oven to 350°F. In large skillet, over medium-high heat, sauté zucchini in 1 tbsp margarine 3 minutes or until tender crisp. Remove from skillet; set aside.

In same skillet, prepare RICE-A-RONI® as package directs using remaining 2 tbsp margarine.

In large bowl, combine prepared RICE-A-RONI, zucchini, cheeses, eggs and pepper. Spoon evenly into lightly greased 2-quart casserole dish. Bake for 25 minutes or until knife inserted 1-inch from center comes out clean.



PREP  
TIME  
10min



COOK  
TIME  
35min



SERVES  
6

## PRODUCT

