

# Mangia Bene, Viva Bene

By **FRANK ZEOLI**

At Easter I can't help but remember all the traditional dishes my grandmother would make. She would make ricotta bread and, instead of the traditional meat pie, she would make a meat bread. We would enjoy home-made manicotti, pork, lamb and lots of vegetables. She made Easter a special time for us kids.

As was her tradition when she was a young girl, each Easter morning she would make a special breakfast for the whole family. Frittata was a blend of eggs and cheese served with some good Italian sausage. I have a photo of the last time she made this dish standing at my stove instead of hers. I look at it often and thank her for passing this wonderful Easter tradition on to us. I hope you will enjoy it.

*Prep Time: 5 Minutes*

*Cook Time: 15 Minutes*

## *Ingredients*

- **4 links of Italian Sausage**
- **1T Salted Butter**
- **1lb of Whole Milk Ricotta Cheese**
- **8 Eggs**
- **3oz of shredded Mozzarella Cheese**
- **Salt & Black pepper to taste**

## *Instructions*

Beat the eggs in a bowl. In a medium pan, fry the Italian sausage. Once the sausage is cooked, remove the sausage and reserve some of the sausage grease (you can also bake the sausage in the oven). Cut the sausage into pieces.

On medium heat, add the butter to the oil until the butter is melted; add the ricotta cheese. Let the ricotta fully melt and slowly start folding in the egg mixture. Once you

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have added all the eggs, add salt and pepper while continuing to stir the eggs. Don't let them stick. After about 4 minutes, the mixture will begin to set. Add the mozzarella cheese and the cut-up sausage.

Serve hot with a slice of toast.

**BUONA PASQUA**

**Look for more recipes in the next addition of the SIAMO Qui.**