

**Breakfast**

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# Country Frittata

Philadelphia Cream Cheese

**Servings: 6**

**Preparation Time: 10 minutes**

**Start to Finish Time: 28 minutes**

**1 tub (10 oz) Philadelphia Original cooking creme**

**6 eggs**

**1/4 teaspoon black pepper**

**2 tablespoons butter**

**1 cup green pepper, chopped**

**4 green onions, sliced**

**1/4 smoked ham, chopped**

**1/2 cup sharp cheddar cheese, shredded**

Reserve 1/4 cup of cooking creme. Whisk remaining cooking creme with eggs and black pepper until well blended.

Broil Melt butter in a 10-inch ovenproof skillet on medium heat. Add peppers; cook and stir for 5 minutes or until crisp-tender. Stir in egg mixture, onions and ham; cover. Cook on medium-low heat for 8 to 9 minutes or until center is almost set.

Heat broiler. Uncover frittata; sprinkle with cheddar. Broil, 6 inches from heat, for 2 to 3 minutes or until center is set and cheese is melted.

drizzle with reserved cooking creme.

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Per Serving (excluding unknown items): 156 Calories; 12g Fat (69.2% calories from fat); 9g Protein; 3g Carbohydrate; 1g Dietary Fiber; 232mg Cholesterol; 170mg Sodium. Exchanges: 0 Grain(Starch); 1 Lean Meat; 1/2 Vegetable; 1 1/2 Fat.