



R I C O T T A

Ricotta Frittata



POLLY-O[®] RICOTTA FRITATTA

YIELD: 12 SERVINGS

INGREDIENTS	WEIGHTS	MEASURES	PROCEDURE
Eggs POLLY-O [®] Ricottone ricotta Onions, thinly sliced Parsley, chopped	48 oz. 32 oz. 16 oz. —	24 each 4 cups 4 cups as needed	<ol style="list-style-type: none">1. Lightly whip eggs and mix in ricotta. Sauté the onions until caramelized. Divide between two 8" pans. Pour half the egg ricotta mixture into each pan. Season with salt, pepper and parsley. Place in 350° oven until set.2. Remove from pan and cut into 6 portions.

PROFIT ANALYSIS

Average Cost Per Serving: \$1.29

All costs are based on national averages. Your costs may vary.

Suggested Selling Price: \$6.95

Gross Profit Margin: \$5.66