

## Sheet Pan Frittata

**Servings:** 10

**Prep Time:** 10 minutes

**Cook Time:** 15 minutes

**Difficulty:** Easy

**Total Time:** 25 minutes

### About the Dish:

This sheet pan frittata is made for easy mornings and effortless entertaining. Packed with crispy pancetta, sautéed onions, and simple, savory ingredients that come together in one pan. Perfect for Mother's Day or a relaxed weekend brunch, it's easy enough for kids to help make and designed for sharing straight from the pan to the table.

### Ingredients:

- (4 oz) Volpi Diced Pancetta
- (12) Large Eggs
- (1/2 cup) Half and Half
- (1/2 cup) Spinach, chopped
- (1/2 cup) Mushrooms, thinly sliced
- (1/3 cup) Cherry Tomatoes, halved
- (1/3 cup) Gruyere Cheese, shredded
- (1/2 tsp) Garlic Powder
- (1/4 tsp) Salt
- (1/4 tsp) Black Pepper
- Nonstick Cooking Spray

**Special Equipment:** 15x10 baking sheet, medium nonstock pan, large mixing bowl

### Directions:

- 1) Preheat oven to 350°F.
- 2) Heat the skillet over medium heat. Cook pancetta until lightly crisp, then add diced onion and cook until softened. Remove from heat and cool.
- 3) Spray baking sheet with cooking oil.
- 4) To a large bowl or mixing cup - add eggs, milk, garlic powder, salt & pepper. Whisk together and pour into prepared baking sheet.
- 5) Top with spinach, bacon, mushrooms, shredded cheese and then cherry tomatoes. Be sure to evenly spread them across the sheet pan.
- 6) Bake for 14-16 minutes until eggs no longer jiggle.
- 7) Remove from oven. Let rest for 2-3 minutes. Cut and serve.