



## Shrimp Scampi Frittata

Prep Time: 12 minutes

Cook Time: 16 minutes

Makes: 4 - 6 servings

1 carton (10 oz) SeaPak® Skillet Ready Marinated Shrimp  
3 tbs extra-virgin olive oil  
4 medium red potatoes, cut into ½" pieces  
8 - 10 white mushrooms, trimmed and quartered (about 4 oz)  
8 large eggs, beaten  
2 tbs milk  
1/3 cup jarred roasted red peppers, diced  
2 scallions (white and green parts), thinly sliced  
½ cup grated Parmesan  
¾ tsp kosher salt  
Freshly ground black pepper

PREHEAT broiler, with a rack positioned about 6 inches from the broiler.

HEAT the olive oil in a large nonstick oven-safe skillet over medium-high heat. Add the potatoes and mushrooms and cook, stirring occasionally, until brown and tender, about 8 to 10 minutes.

PREPARE the shrimp according to package directions.

WHISK the eggs and milk with the salt and black pepper. Pour the eggs into the skillet over the potatoes and mushrooms. Stir, just until the eggs begin to set and the potatoes are evenly distributed in the skillet, about 1 minute. Scatter the shrimp, red pepper and scallions over the eggs and top with cheese.

PLACE skillet under broiler. Broil the frittata until the eggs set and the cheese begins to brown, about 3 to 4 minutes.

SERVE frittata straight from the skillet or use a rubber spatula to loosen it from the pan and slide it onto a serving platter or cutting board. Slice into wedges and serve.

*Recipe courtesy of the Food Network Kitchens.*

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