

Wild Alaska Salmon Frittata



Preparation Time: 0 minutes

Cook Time: 0 minutes

Servings: 24 (6 oz. each)

Ingredients:

- 1 3.3 lb. pouch or 64 oz. can* red or pink Alaska Salmon, drained (reserve liquid)
- 3 lbs. new red potatoes, cooked and sliced 1/4" thick
- 3 Tbsp. olive oil
- 3 cups green onions, chopped
- 3 Tbsp. garlic, minced
- 2 1/4 cups red bell pepper, small dice
- 1 lb. (3 cups) frozen green peas, thawed
- 42 oz. (24 ea. or 5 cups) eggs, large, beaten or frozen egg product, thawed
- 1 cup milk
- 1 Tbsp. salt
- 2 tsp. black pepper, freshly ground

*For canned, remove skin and bones

Description:

1. In large bowl, gently break drained salmon into large chunks. Set aside along with reserved liquid.
2. Preheat oven to 375°F. Coat 2" full-size hotel pan with pan release spray.
3. In large sauté pan, heat olive oil and cook green onions, garlic and bell pepper until soft, about 3-5 minutes. Spread evenly in bottom of hotel pan.
4. Layer cooked potatoes on top of green onion mixture.
5. Distribute salmon chunks and peas evenly over potatoes.
6. Whisk together eggs, milk and 1 cup of reserved salmon liquid. Add salt and black pepper; mix thoroughly.
7. Pour over ingredients in hotel pan. Bake 45-50 minutes, until egg mixture is set and golden brown.
8. Cool several minutes before serving.
9. To serve, portion 1/24th cut on plate.