



Koru® Apple & Cheese Frittata

Makes 6 to 8 servings

Ingredients:

2 Koru® Apples
9 eggs
1 cup half-and-half
2 tsp salt
2 tsp ground black pepper
1 tsp ground nutmeg
½ Tbsp hot sauce
3 Tbsp butter
1 small onion, sliced
1½ cups sharp cheddar cheese, shredded

Instructions:

Preheat oven to 400 F. Core and thinly slice apples. Whisk eggs, half-and-half, salt and pepper, nutmeg, and hot sauce until combined and eggs are frothy. Melt butter in a 12-inch cast iron skillet or other oven-safe skillet. Saute apples and onion until soft and starting to brown. Add egg mixture into skillet. Cook for 5 minutes, allowing eggs to set. Sprinkle cheese on top. Transfer skillet to oven. Bake 10 to 13 minutes, or until eggs are golden brown. Be careful not to overcook. Remove from oven. Let cool 2 minutes before serving.

TIP: Substitute ⅔ cup blue cheese for cheddar cheese. Or, add diced jalapeños.

For more recipe ideas, go to [Costco.com](https://www.costco.com) and search: **Quick & Easy**

