

## **Orzo, Sausage and Smoked Cheese Mini Frittatas**

Mini Frittatas make a fun presentation and are perfect for individualized servings. This version will make a hearty addition to your brunch spreads!

### **Ingredients**

1 cup Orzo Pasta (De Cecco No.74 recommended)  
1lb Mild or Hot Pork Sausage, casings removed  
1 cup very finely chopped Red Bell Pepper (about 1 Bell Pepper)  
3 teaspoons finely minced Garlic (about 2 large Cloves)  
¼ teaspoon Crushed Red Pepper Flakes  
8 Large Eggs  
1 cup Whole Milk  
½ cup Heavy Cream (Can substitute with Whole Milk)  
1 teaspoon Salt  
¼ teaspoon Black Pepper  
2 cups Smoked Mozzarella Cheese, diced (about 8-9 ounces)  
¼ cup + 2 tablespoons finely chopped Italian Parsley + additional for garnish (optional)  
Olive Oil

**Special Equipment:** 2 Regular sized Non-stick Muffin Tin Pans (12 muffin tins each)

### **Preparation**

Bring a small pot of water to a boil over high heat, add a dash of salt and stir in orzo. Cook uncovered until the orzo is tender but firm to the bite, stirring occasionally, about 10 minutes. Drain and toss with a touch of olive oil to prevent from sticking. Set aside. (Makes about 3 cups cooked Orzo)

Preheat oven to 375 degrees with rack in the center. Spray Muffin tins with non-stick cooking spray. Set aside.

Heat a large pan over medium-high heat. Add sausage and sauté, breaking apart into small pieces until cooked thru, about 5-7 minutes. Transfer to a medium bowl with a slotted spoon. Add bell pepper and sauté until just tender, about 2-3 minutes (add a small amount of oil if needed) add garlic and red pepper flakes and sauté 2 minutes longer. Transfer with a slotted spoon to bowl with sausage. Drain any excess oil.

In a large mixing bowl, whisk eggs, milk, cream, salt and black pepper until blended. Add drained sausage mixture, 3 cups cooked orzo, cheese, parsley and stir. Using a half-cup measurement fill each of the muffin tins almost to the top (make sure solids are sunken into liquid). Bake until firm and cooked through, about 20 minutes. Immediately run a knife around the edges to prevent sticking and allow to slightly cool before removing from the pans. Arrange on a serving platter and garnish dish with additional parsley.

Makes 24 Mini Frittatas