

# First Ray Recipes

## Turkey Frittata

Preparation Time: 15 minutes

Cooking Time: 25 minutes

Serves: 4



### Ingredients:

500g Desiree Potatoes, cut into 2cm cubes  
200g Cooked Turkey shredded  
200g Camembert or Brie Cheese cut into 2cm cubes  
¼ Cup finely chopped fresh chives  
2 tblspns **Raw Kalamata Olive Oil**  
2 cloves of **Organico Kickin' Garlic**  
100g of **Organico Marinated Vegetables** (choose from Peppers, Grilled Aubergines and Grilled Zucchini)  
7 free eggs, at room temperature  
Rocket leaves and Cranberry Sauce, to serve

*\* We recommend using organic ingredients where possible*

### Method:

1. Place potatoes into a saucepan and cover with cold water. Bring to the boil over high heat. Reduce heat to medium and simmer for 5 minutes or until potatoes are just tender. Drain and set aside to cool in a large bowl.
2. Add shredded turkey to potatoes with cheese and chives. Toss until well combined.
3. Heat Raw Kalamata Olive Oil in a 26cm non-stick frying pan over medium heat. Add sliced garlic, sauté for a few minutes till fragrant. Add marinated vegetables and stir gently. Add potato mixture. Stir to coat in oil. Whisk eggs in a jug. Pour eggs over potato mixture. Gently shake frying pan to allow egg to run to the bottom. Cook for 5 minutes, or until base is set.
4. Preheat grill on medium-high heat. Grill frittata for 7 minutes or until golden and cooked through. Cut into wedges. Serve with rocket leaves and Cranberry Sauce