

A typical breakfast dish served for supper can be a nice change in the evening routine.

### MEDITERRANEAN EGG BAKE

Preparation time: 20 minutes

Baking time: 30 minutes

- 2 tablespoons LAND O LAKES® Butter with Olive Oil**
- 1 medium (1 cup) red bell pepper, chopped**
- 1 medium (1/2 cup) onion, chopped**
- 1 1/2 cups fresh spinach leaves, washed, stems removed, torn**
- 1/2 cup milk**
- 8 eggs\***
- 1/2 teaspoon garlic salt**
- 1/4 teaspoon pepper**
- 2 ounces (1/2 cup) feta cheese, crumbled**
- 1 teaspoon LAND O LAKES® Butter with Olive Oil**
- 1 medium (1 cup) tomato, coarsely chopped**
- 1 tablespoon finely chopped fresh basil leaves**

- ◆ Heat oven to 350°F. Melt 2 tablespoons Butter with Olive Oil in 10-inch skillet; add bell pepper and onion. Cook over medium heat, stirring occasionally, until vegetables are softened (5 to 6 minutes). Stir in spinach. Continue cooking, stirring occasionally, until spinach is wilted (1 to 2 minutes).
- ◆ Combine milk, eggs, garlic salt and pepper in medium bowl; stir with wire whisk. Add cooked vegetables and feta cheese; stir until well mixed.
- ◆ Place 1 teaspoon Butter with Olive Oil in 9-inch glass pie pan. Place in heated oven until melted (1 to 2 minutes); swirl to coat pan. Pour egg mixture into prepared pan. Bake for 30 to 35 minutes or until egg mixture is set in center and edges are lightly browned. Let stand 5 minutes.
- ◆ Meanwhile, combine tomato and basil in small bowl. Spoon over top of egg bake. To serve, cut into wedges.

6 servings

\*Substitute 2 cups pasteurized refrigerated real egg product.

#### Nutrition Facts (1 serving)

Calories	190
Fat	13 g
Cholesterol	30 mg
Sodium	330 mg
Carbohydrate	6 g
Dietary Fiber	1 g
Protein	11 g

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