

# Garden Frittata with Anna Mae's Smoky Mustard Recipe

2 Tbsp. Robert Rothschild Roasted Garlic Oil  
2 cups Broccoli florets  
1 cup Mushrooms, fresh, sliced  
1 Red bell pepper, diced  
4 Green onions, sliced  
8 Eggs  
1/4 cup Robert Rothschild Anna Mae's Smoky Mustard  
1/4 cup Water  
2 cups Swiss cheese, shredded

In a 12 inch oven proof skillet, sauté broccoli, red pepper, mushrooms and onions in oil for about 5 minutes. Remove from heat. Whisk together eggs, Anna Mae's Smoky Mustard and water. Stir in cheese. Pour over vegetables. Bake at 375 degrees F for 20-25 minutes or until set.