



# RECIPES

## Wood Smoked Shredded Ham Frittata

Screenshot the recipe to make this for your very own Big Picnic at home, and share your creations with us online @BradyFamilyIrl

**Cook Time: 30 minutes / Serves: 4**

### Ingredients:

- 1 pack of Brady Family Just Add Wood Smoked Shredded Ham
- 1 teaspoon olive oil
- 1 small onion, diced
- 6 eggs
- 140g broccoli florets
- Handful of grated cheddar
- 120ml of milk

### Method:

1. In a large pan, heat olive oil over a medium heat. Add the chopped onions and cook until soft.
2. Add the broccoli, grated cheese, and a good helping of Brady Family Just Add Shredded Ham.
3. In a mixing bowl, whisk eggs and then add milk. Season with salt and pepper.
4. Pour the egg mixture into the pan and gently cook for 7-8 minutes or until the edges begin to set and the underside is cooked.
5. When the underside is cooked, finish the frittata off under a grill until the top is slightly browned and the eggs are set.