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Spanish Paella Frittata

Prep Cook Time: 45 minutes

SERVES 4

Ingredients:

1 bag rice
½ lb sweet Italian sausage (casings removed)
½ cup onion, chopped
½ cup red bell pepper, chopped
½ lb medium raw shrimp, shelled and deveined
6 eggs
½ teaspoon salt
½ teaspoon ground black pepper
1 teaspoon paprika

Steps :

1. Prepare rice according to package directions. Let cool for 5 minutes.
2. In a 12 inch non-stick skillet, brown sweet Italian sausage over medium-high heat, breaking into small chunks as it cooks. Add onions and red bell pepper and cook until the onion is softened and the sausage is fully cooked; about 4 minutes.
3. In a medium mixing bowl, beat eggs with salt, black pepper & paprika. Pour the eggs over the sausage mixture and return the skillet to medium heat. Cover the skillet and cook 12 to 15 minutes; or until the center is set.
4. To serve, cut into wedges.