



Frittata with Ham and Spinach

Ingredients:

- 6 large eggs
- 1/4 cup ricotta
- 1/2 cup chopped ham
- 1 teaspoon coarse salt
- 1/4 teaspoon ground pepper
- 1 teaspoon olive oil
- 1 cup baby spinach

Directions:

Preheat oven to 350 degrees. In a bowl, whisk eggs, ricotta, and chopped ham; season with coarse salt and ground pepper. In a medium ovenproof nonstick skillet, heat olive oil over medium. Add baby spinach; cook until wilted. Stir in egg mixture and cook until edge sets, 1 minute. Transfer skillet to oven. Cook frittata until center is set, 15 minutes. Invert frittata onto a plate to serve.

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Roasted Vegetable, Ham, and Turkey Melt

Ingredients:

- 1 pound white mushrooms, cleaned and sliced 1/4 inch lengthwise
- Salt and freshly ground pepper
- Olive oil, for drizzling
- 6 ripe plum tomatoes, sliced 1/4 inch lengthwise
- 2 Vidalia onions, 1 1/2 to 2 pounds, halved and sliced into 1/2-inch rings
- 2 red or yellow bell peppers, halved lengthwise, seeds removed
- 3 tablespoons fresh flat-leaf parsley leaves, cleaned and chopped
- 1 loaf of bread, about 12 by 5 inches, such as ciabatta or baguette
- 1/4 cup whole-grain mustard
- 1 pound roasted turkey and/or ham
- 8 ounces good-quality Swiss cheese, sliced

Directions:

1. Heat broiler. Put mushrooms in a single layer on a baking pan, season with salt and pepper, and drizzle lightly with olive oil. Place pan under broiler until mushrooms brown around edges, 2 to 4 minutes. Transfer mushrooms to a large bowl; set aside. Using same pan, repeat process with tomatoes until they are soft, 3 to 4 minutes. Repeat with onions, until they are tender, 6 to 8 minutes. Repeat with peppers, until skins start to blister, 6 to 8 minutes. When peppers are cool enough to handle, remove skin and stems; cut into 1- by 2-inch pieces. Combine all vegetables in a bowl, and toss with parsley. Season with salt and pepper, and set aside.
2. Halve bread lengthwise. Spread mustard on both sides; layer with roasted vegetables. Arrange turkey and/or ham over vegetables; top with cheese. Place on baking pan; transfer to broiler until warmed through and cheese is melted, about 2 minutes. Serve.

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