



PREP  
TIME

10min



COOK  
TIME

35min



SERVES

6

# Rice-A-Roni® Frittata

Great for brunch or a light dinner.

## INGREDIENTS

**3 cups** sliced zucchini

**3/4 cup** grated Parmesan cheese

**4** eggs, beaten

**1 (7.2 oz) package** RICE-A-RONI® Herb & Butter

**1 cup** shredded cheddar cheese (4 oz)

**1/4 tsp** ground black pepper

**3 tbsp** margarine, butter or spread with no trans fat

## HOW TO MAKE

### DIRECTIONS

Heat oven to 350°F. In large skillet, over medium-high heat, sauté zucchini in 1 tbsp margarine 3 minutes or until tender crisp. Remove from skillet; set aside.

In same skillet, prepare RICE-A-RONI® as package directs using remaining 2 tbsp margarine.

In large bowl, combine prepared RICE-A-RONI, zucchini, cheeses, eggs and pepper. Spoon evenly into lightly greased 2-quart casserole dish. Bake for 25 minutes or until knife inserted 1-inch from center comes out clean.

## PRODUCT

