



Suzi Weston and Cheryl Phipps

# Brazilian Churrasco Frittata

by Cheryl Phipps



## Ingredients

- 1 pound top round beef steak; cut into 1-inch by 1/8-inch strips
- 1/2 pound bacon, chopped
- 9 large eggs, beaten
- 1/2 cup shredded Parmesan cheese
- 1/4 cup chopped green onions
- 2 cups shredded potatoes

## *Marinade*

- 2 cloves garlic; crushed
- 4 tablespoons olive oil
- 1/4 cup white onion, chopped
- 3 tablespoons lime juice
- salt and pepper

## Directions

1. Combine marinade ingredients in plastic or glass container and add beef strips. Marinate overnight in the refrigerator.
2. Cook potatoes for 15 minutes in large skillet sprayed with cooking spray over medium heat. Meanwhile, remove marinated steak and grill with bacon. Discard marinade.
3. After meat is cooked, drain and combine with eggs, cheese and green onions. Pour mixture over potatoes in large skillet. Cook for 3 minutes over medium heat, gently lifting the cooked eggs and allowing any uncooked eggs to run under. Continue cooking until mostly set, but still moist.
4. Transfer the skillet to oven and broil until frittata is set; 1-2 minutes. Place on serving dish and serve warm or at room temperature with seasoned black beans.

Serves 8