

# Roasted Tomato Egg White Frittata



**SERVES: 50 | LIQUID EGG WHITES**

## Ingredients:

- 10 tomatoes, sliced
- 4 tbsp. olive oil
- **150 oz. Sunny Fresh® Liquid Egg Whites**
- 1 cup basil, chiffonade
- 8 cloves garlic, minced
- 4 tbsp. black pepper
- 2 tsp. Diamond Crystal Kosher Salt

## Preparation:

Heat oven to 450°F. Using non-stick cooking spray, grease 2-18"x26" sheet pans.

Lay out sliced tomatoes onto sheet pans in single layer and drizzle with olive oil. Bake 25-30 minutes or until tomatoes begin to caramelize.

Reduce oven temperature to 400°F.

Mix egg whites, basil, garlic, pepper and salt.

Evenly distribute egg white mixture between 2 pans.

Bake 30-35 minutes or until egg whites are firmly set.

Remove from oven and allow to cool slightly. Flip pan out onto cutting board.

Cut and serve with roasted tomatoes showing.



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