Recipe Name: FRITTATA SPINACH HAM

Preparation Instructions:
1. Pour eggs and ham on top of spinach in the 12" x 20" x 2 1/2" steam table pan.
2. Cover with foil. Rest 5 minutes or until cheese is melted.
3. Sprinkle grated cheese on top of hot frittata. Cover with foil. Rest 5 minutes or until cheese is melted.

Serving Instructions:
Cut into 48 servings per pan.
1 serving provides 298kcal
NOTE: The ham is a fully cooked product.