Norman's Breakfast Frittata

Ingredients

8 slices bacon

2 Tbsp. olive oil

3/4 cup onion, diced

1 cup zucchini, sliced thinly

1 cup mushroom, sliced thinly

5 eggs

Dash of salt and pepper

1/3 cup light cream

5 slices white bread, crust removed and cubed

8 oz. block of cream cheese, cubed into small pieces*

1 cup shredded cheddar cheese

Butter

Directions

Preheat oven to 350 F.

In pan, cook bacon until done, but not crisp. Place on paper napkin to drain; set aside.

In a separate skillet, heat oil, and then sauté onions and zucchini until soft. Add mushrooms, cooking for 2 minutes.

Beat the eggs, salt, pepper, and cream together in a medium bowl**.** Stir in the vegetables, bread cubes, cream cheese, and cheddar.

Using butter, grease the inside of an 8-inch round or square pan. Line with bacon or, if you prefer, crumble and sprinkle it into the mixture. Pour the egg mixture into the pan.

Bake for about 45 minutes or until a knife, when inserted, comes out clean. Cut into squares and serve.

* Make sure that your cream cheese cubes are no larger than the size of a small grape.