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We love seeing how our products are used in your home! Share photos of the amazing foods you create and find incredible recipes by connecting with us on these social platforms.

Let's be social!

Divide beaten egg equally into both sides of pan. As egg cooks, add fillings to the half with handle.



Close lid to fold omelet. Remove from heat to complete cooking.



Serve omelet garnished with desired toppings.



OMELETS

Sauté fillings. Pour half of pan. Cook 2 minutes, until eggs begin to set up.



Close lid to combine fillings with egg. Flip pan and cook 2 minutes.



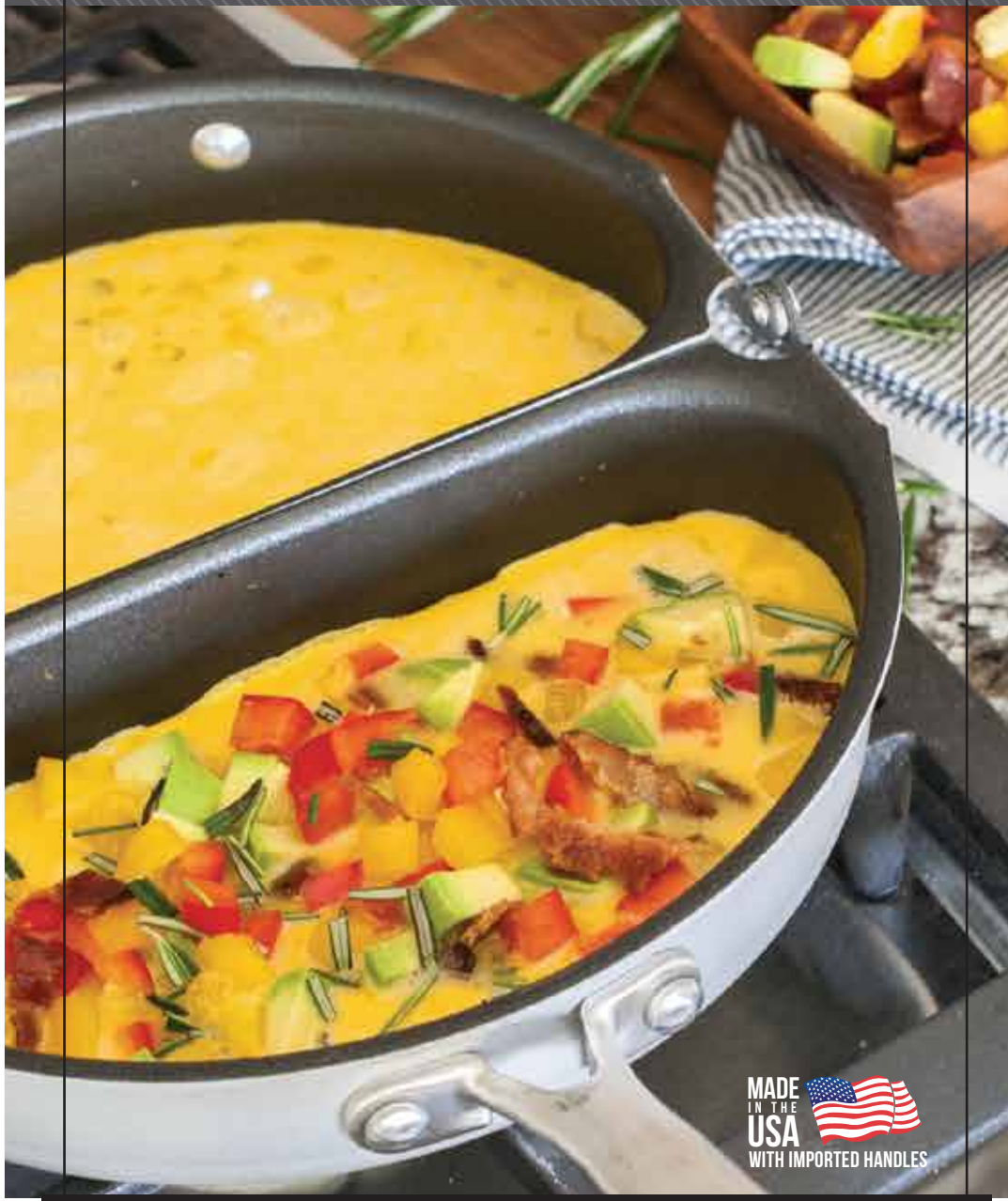
Open lid and sprinkle frittata with cheese. Close lid and cook until golden brown. Serve.



FRITTATAS

This easy-to-use pan allows you to master two classic egg dishes:

NORDIC WARE®
SINCE 1946



MADE IN THE USA
WITH IMPORTED HANDLES

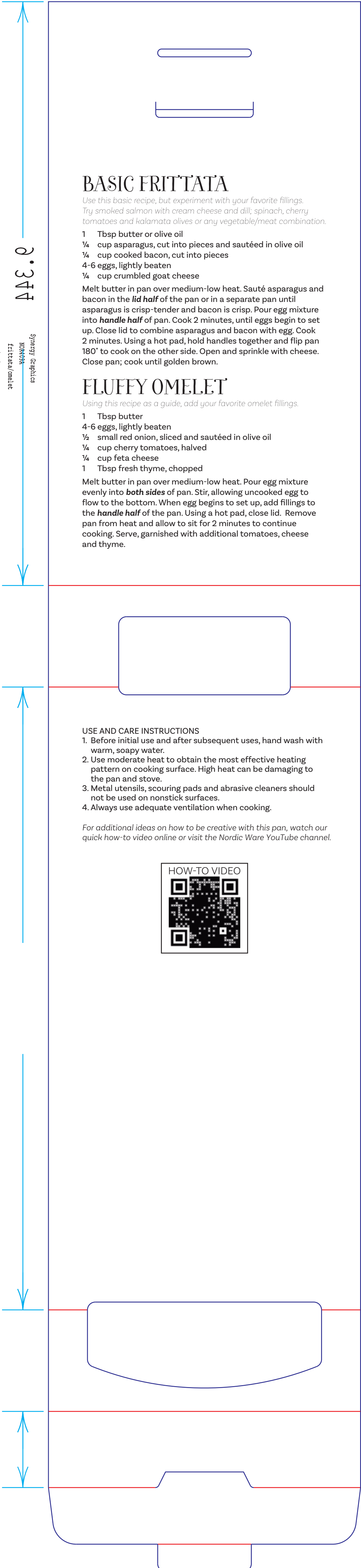
Frittata & Omelet PAN

Nordic Ware 10 Year Warranty



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PAN MADE IN THE USA
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BASIC FRITTATA

Use this basic recipe, but experiment with your favorite fillings. Try smoked salmon with cream cheese and dill; spinach, cherry tomatoes and kalamata olives or any vegetable/meat combination.

- 1 Tbsp butter or olive oil
- ¼ cup asparagus, cut into pieces and sautéed in olive oil
- ¼ cup cooked bacon, cut into pieces
- 4-6 eggs, lightly beaten
- ¼ cup crumbled goat cheese

Melt butter in pan over medium-low heat. Sauté asparagus and bacon in the **lid half** of the pan or in a separate pan until asparagus is crisp-tender and bacon is crisp. Pour egg mixture into **handle half** of pan. Cook 2 minutes, until eggs begin to set up. Close lid to combine asparagus and bacon with egg. Cook 2 minutes. Using a hot pad, hold handles together and flip pan 180° to cook on the other side. Open and sprinkle with cheese. Close pan; cook until golden brown.

FLUFFY OMELET

Using this recipe as a guide, add your favorite omelet fillings.

- 1 Tbsp butter
- 4-6 eggs, lightly beaten
- ½ small red onion, sliced and sautéed in olive oil
- ¼ cup cherry tomatoes, halved
- ¼ cup feta cheese
- 1 Tbsp fresh thyme, chopped

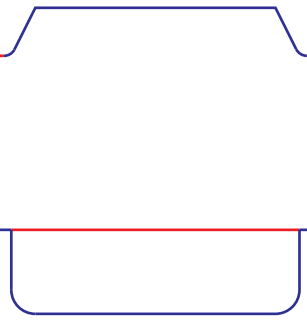
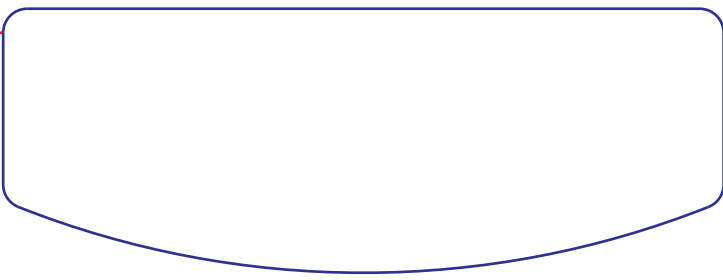
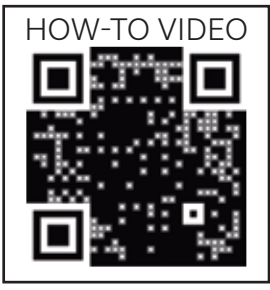
Melt butter in pan over medium-low heat. Pour egg mixture evenly into **both sides** of pan. Stir, allowing uncooked egg to flow to the bottom. When egg begins to set up, add fillings to the **handle half** of the pan. Using a hot pad, close lid. Remove pan from heat and allow to sit for 2 minutes to continue cooking. Serve, garnished with additional tomatoes, cheese and thyme.



USE AND CARE INSTRUCTIONS

1. Before initial use and after subsequent uses, hand wash with warm, soapy water.
2. Use moderate heat to obtain the most effective heating pattern on cooking surface. High heat can be damaging to the pan and stove.
3. Metal utensils, scouring pads and abrasive cleaners should not be used on nonstick surfaces.
4. Always use adequate ventilation when cooking.

For additional ideas on how to be creative with this pan, watch our quick how-to video online or visit the Nordic Ware YouTube channel.



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Synergy Graphics

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frittata/omelet

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