



RICE UNIVERSITY  
FARMERS  
MARKET

LOCAL RECIPE

PEACH, WILD BOAR, AND GOAT  
CHEESE FRITTATA

TOTAL TIME: 30 minutes  
SERVES: 6-8

## INGREDIENTS

8 each	large eggs (Dustin's eggs)
3 tablespoons	olive oil (Texas Hill Country Olive Oil Company)
1 lb	wild boar breakfast sausage, ground (Katerra Exotics)
1/3 cup	green onion, chopped (Animal Farm)
1 lb	peaches*, sliced (Texas Peaches)
4 oz	goat cheese, crumbled (Blue Heron Farms)
as needed	salt and pepper (Salt Masters)

\*we used peaches, but we recommend using whatever fruit is in season. For example, this recipe works with figs or berries

## DIRECTIONS

1. Preheat oven to 400 degrees
2. Whisk eggs in a large bowl until blended together. Season with salt and pepper.
3. In a 8 to 10 inch oven safe skillet, heat the olive oil and add boar and onions. Brown the boar and allow the onions to slightly caramelize. Add the thyme. Add the egg mixture to the pan and allow cooking until the egg sets slightly around the edges. Place the figs and goat cheese on top of the frittata.
4. Place the skillet in the oven and bake for 10-15 minutes or until it turns golden brown and the egg puffs up. When removing the frittata from the oven make sure the center is completely cooked and firm.
5. Allow the frittata to rest for five minutes, then cut into wedges and serve.