



## Spring Frittata Class Preparation

**Equipment:** These are the tools that will be needed to complete this class. I am including links to my favorites, but, whatever you have at home will do. If you do not have something, reach out and ask me before buying. There is frequently a way to do the job without a specific tool. I will be using two ovens during this class. If you do not have two ovens, I would suggest that you do everything along with class except roasting the potatoes. That can be done after the frittata comes out and is best freshly roasted.

<a href="#">Chef's knife</a>	<a href="#">Blender</a> (preferably with a small blender cup)
<a href="#">Strainer</a>	<a href="#">Mixing bowls</a> (variety of sizes)
<a href="#">Cutting Board</a>	<a href="#">Whisk</a>
<a href="#">Citrus Zester</a>	<a href="#">Measuring spoons</a>
<a href="#">Small skillet</a>	Measuring cups, <a href="#">liquid</a> and <a href="#">dry</a>
<a href="#">Sheet Pan</a>	10 inch <a href="#">cast iron</a> or <a href="#">oven safe non-stick pan</a>
<a href="#">Paring Knife</a>	Salad bowl

**Prep:** This is the mise en place or preparation needed to be completed before the class. If this is not completed, it will be impossible to keep up with the class. [This video](#) will illustrate exactly what to do.

- Prior to class, please roast the sweet potatoes and artichoke hearts. See video above for instruction.
- Prior to class, toast the spiced pepitas. See video above for instruction. Allow to cool fully before storing.
- Wash all produce prior to class.
- Have all equipment out and ready to use for class.

All other produce will be prepped during the class. We will make the roasted potatoes first, then the frittata and finally the salad.

- For more recommendations on my favorite equipment visit "[My Favorite Products](#)" on the [Cook Colorful](#) website.