

Make Mom's Day with a Craveable **BRUNCH**

FAMILY FEATURES

There's perhaps no better occasion to show off your kitchen skills than Mother's Day, a perfect

opportunity to turn the tables on mom and let her relax while you handle cooking duties. A

homemade breakfast – or better yet, letting her sleep in for brunch – is a sure way to win her over and show how much you care.

Special occasions with those you love can be uplifted with the aroma and flavor Envy Apples that offer an invitation to savor small moments around the table. Available at Whole Foods and other major grocery stores, the craveable texture and crunch of this leading apple variety provides balanced sweetness as the ultimate apple experience for Mother's Day gatherings. Along with their delicious flavor, the flesh remains whiter longer, even after cutting, slicing, dicing or cubing, so that homemade meals look as good as they taste.

Visit EnvyApple.com to find more Mother's Day brunch inspiration.

If a full Mother's Day celebration is on the menu, something a bit heartier may be required. A frittata provides the best of both worlds, as it's a filling meal that's also easy to make – just let the oven do the work. This Apple, Tomato and Goat Cheese Frittata is no exception as it calls for a handful of everyday ingredients you can whisk together in a cinch. While it's in the oven (about 30 minutes, give or take) you can put the finishing touches on your last-minute decorations and handwritten cards.



Apple, Tomato and Goat Cheese Frittata

- 6 eggs
- 1 teaspoon hot pepper sauce
- 2 teaspoons kosher salt
- 20 turns fresh cracked pepper
- 1/4 cup whole milk
- 1 Envy Apple, small diced
- 1/2 cup sundried tomatoes, chopped
- 4 ounces goat cheese, crumbled
- 2 tablespoons thinly sliced chives

sauce, salt, pepper and milk until well combined.

Stir in apples, tomatoes, goat cheese and chives until well combined.

Using 1/3 measuring cup, spoon frittata mixture into oven-safe large skillet or 9-by-9-inch pan.

Preheat oven to 350 F.

Bake 25-30 minutes, or until eggs are set.

In large mixing bowl, whisk eggs, hot pepper

Let cool slightly then serve.

CFMOTO
POWERFEST
SALES EVENT



Great financing on off-road vehicles*

visit cfmotousa.com for offer details

CFMOTO

MOTO AMERICA'S
EL PASO #1 DEALER

3750 Gateway Blvd East, El Paso, TX, 79905
(915)566-6666 www.motoelpaso.com

*Financing is subject to credit approval. Void where prohibited. See cfmotousa.com for terms and conditions. WARNING: CFMOTO recreational vehicles are intended for off-road use only, and can be hazardous to operate. Read Owner's Manual and all product labels before operating. Never operate on paved roads. Operators and passengers must wear a helmet, eye protection and protective clothing. Operators must be at least 16 years old with a valid driver's license. Passengers, if permitted, must be at least 12 years old. Always use seat belts, cab netting and doors (if equipped). Never operate under the influence of alcohol or drugs. Avoid excessive speed and sharp turns, and never engage in stunt driving. Check state and local laws before operating on trails. Take a safety training course before operating. Contact your CFMOTO dealer for more information, call the ATV Safety Institute at 1-800-887-2887, or go to www.atvsafety.org. ©2024 Zhejiang CFMOTO Power Co., Ltd. CFMOTO is a registered trademark of Zhejiang CFMOTO Power Co., Ltd. All rights reserved.