

# FRITTATA

## INGREDIENTS

- 8-10 eggs
- 2 tablespoons water
- 1½ teaspoons salt
- ½ teaspoon freshly ground pepper
- ½ cup grated cheese
- 2-3 cups assorted fresh vegetables and herbs
- 2 tablespoons olive oil



## TIPS AND HINTS

- try adding a pinch of lemon zest to the egg mixture
- combine odds+ends of leftover cheeses to make ½ cup
- leftover cooked pasta is a great addition, or leftover chopped bacon or ham
- reserve a little grated cheese to sprinkle on top before putting the frittata in the oven

- ① Pre heat oven to 375°. Crack the eggs into a large mixing bowl, add the water, salt, pepper and cheese and whisk till well blended
- ② Wash and roughly chop the vegetables and herbs
- ③ In a large cast iron skillet, heat the olive oil over medium heat, add the chopped vegetables and herbs and cook until they are tender but not completely cooked.
- ④ Pour the egg and cheese mixture over the vegetables, stirring gently to mix, cook, stirring occasionally, until some of the egg is cooked and some remains raw. (Don't worry, it'll finish cooking in the oven.)
- ⑤ Transfer the skillet to the preheated oven and bake until the frittata is puffy and golden brown - about 15 minutes. Remove the frittata from the oven and let it cool for a few minutes before slicing into wedges, like a pie.