## FRITTATA

## INGREDIENTS

8-10 eggs

2 tablespoons water

1/2 teaspoons salt

1/2 teaspoon freshly ground pepper

1/2 cup grated cheese

2-3 cups assorted fresh regetables and herbs

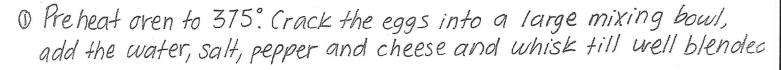
2 tablespoons olive oil



etry adding a pinch of lemon zest to the egg mixture

\*combine odds + ends of leftover cheeses to make 1/2 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



- 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.
- A Pour the egg and cheese mixtured over the vegetables, stirring gently to mix, cook, stirring eccasionally, until some of the egg is cooked and some remains raw. (Pont worry, it'll finish cooking in the oven.)
- 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 befor slicing into wedges, like a pie.