

Garden Face

Frittata



Gluten-free, vegetarian

You can substitute any garden veggies into this simple and fun recipe. If you don't own an oven-proof skillet, make it into a stove-top scramble.



Ingredients:

6 local eggs

2 tablespoons local milk

3 tablespoons of your favorite cheese, grated

1 small handful fresh oregano and/or thyme (½ teaspoon dried)

salt and black pepper to taste

3 garlic cloves, minced

2 tablespoons olive oil

6 small onion, chopped (or 1 small leek, ramps, or bunch of chives)

2 tomatoes, diced

2 ½ cups leafy greens, chopped (spinach, kale, swiss chard, etc.)

1. Whisk together eggs, milk, cheese, and spices. Set aside.
2. In a large oven-proof skillet over medium-high heat, sauté onion and garlic in olive oil until onions are golden brown.
3. Add ramps and tomatoes and sauté for another couple minutes.
4. Add greens and cook until wilted.
5. Pour egg mixture into pan, tilt pan slightly and let egg run underneath to make a firm bottom.
6. Continue to cook, shaking pan occasionally to loosen frittata .
7. When frittata is golden brown underneath, broil for 2-3 minutes.
8. Remove frittata from oven and allow to cool. Make a face with any remaining ingredients, then serve.