

MOZZARELLA, BASIL, AND ZUCCHINI FRITTATA

Cooking: 20 minutes | Servings: 4

INGREDIENTS

7 large eggs, beaten
1 ½ cups thinly sliced red onion
1 ½ cups chopped zucchini
2/3 cup pearl-sized or fresh mozzarella balls
¼ cup thinly sliced fresh basil
3 tablespoons chopped sun-dried tomatoes
2 tablespoons EVOO
½ teaspoon salt
¼ teaspoon freshly ground pepper



INSTRUCTIONS

Start by positioning a rack in the upper third of the oven and preheating the broiler. Heat oil in a large, broiler-safe nonstick or cast-iron skillet over medium-high heat. Add the onion and zucchini and cook, stirring frequently, until soft, 3 to 5 minutes. Meanwhile, whisk your eggs, salt and pepper in a bowl together. Pour the egg mixture over the vegetables in the pan. Cook, lifting the edges to allow uncooked egg from the middle to flow underneath, until nearly set, about 2 minutes. Arrange the mozzarella and sun-dried tomatoes on top and place the skillet under the broiler until the eggs are slightly browned, 1 ½ to 2 minutes. Let the frittata stand for 3 minutes. Top your frittata with basil. To release the frittata from the pan, run a spatula around the edges, then underneath, until you can slide or lift the frittata out onto a cutting board or serving plate. Cut your frittata into 4 pieces and enjoy!