

EASY GARDEN SKILLET FRITTATA

1	Tbsp extra virgin olive oil	8	eggs
1	Tbsp butter	2/3	cup milk
1/4	cup white onion, diced	1	Tbsp TSG Over-the-Edge Herbed Spinach™
1/4	cup sweet red pepper, diced	1/2	tsp salt
1	cup zucchini, diced	1	cup Swiss cheese, shredded
1/2	cup petite diced tomato, drained	1	cup ricotta cheese

1. Preheat oven to 400 degrees.
2. Heat olive oil and butter in a medium (9 or 10 inch) ovenproof skillet over medium high heat.
3. Add onion to skillet and sauté for 2 minutes, onion will slightly brown – lower heat if onions are cooking too quickly. Add peppers and zucchini, stir and sauté for 2-3 minutes. Add diced tomatoes; stir and cook for an additional minute.
4. Meanwhile, in a large bowl whisk together eggs, milk, Over-the-Edge Herbed Spinach and salt. Fold in Swiss cheese. Pour over vegetables. Remove skillet from heat. Drop teaspoons of ricotta onto frittata. Sprinkle with Over-the-Edge Herbed Spinach.
5. Bake uncovered for 13-15 minutes, or until eggs are set around the edges and slightly firm in the center. Remove skillet from oven and let stand for 5 minutes. Cut into wedges and serve.