

## Create Your Own Frittata

Mix one up with whatever's in your pantry using these 6 steps.

### 1. Eggs

Beat 8 eggs in a large bowl. Season with kosher salt and freshly ground pepper.

### Now whisk in ...

**2. Vegetables** - Add up to 2 veggies (your favorites, or suggestions below) to eggs; use 1½ cups total.

- Sautéed mushrooms
- Frozen corn
- Chopped tomatoes
- Roasted sliced potatoes
- Sautéed onions or leeks
- Roasted broccoli
- Roasted red peppers

**3. Protein** - Add 1; use ¾ cup.

- Chopped smoked salmon
- Cooked sausage crumbles
- Canned beans
- Diced ham or bacon

**4. Cheese** - Add 1 or 2; use up to 1 cup total (unless noted).

- Grated Parmesan
- Crumbled blue cheese or feta (use up to ½ cup)
- Grated cheddar
- Diced mozzarella
- Sour cream or ricotta

**5. Herbs** - Add 1; use up to ¾ cup, chopped. For stronger herbs, like rosemary or dill, use 2 Tbsp, chopped.

- Basil
- Chives
- Cilantro
- Tarragon
- Mint

**6. Flavor Boost** - Add 1; use 1 Tbsp.

- Dijon mustard
- Capers or tapenade
- Grated citrus zest
- Sriracha or pesto

### Bake

Warm 1 Tbsp. olive oil over medium-high heat in a 10-inch ovenproof nonstick skillet. Add egg mixture and immediately pull set edges toward center to allow uncooked egg to run underneath. Cook until edges set again, 1 to 2 minutes, then bake in a preheated 350°F oven until top is just set, about 15 minutes; do not overcook. Let cool 5 minutes in pan before inverting onto a plate. Serve warm or at room temperature.

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