

Summer Vegetable Frittata

Ingredients:

- 8 eggs
- 8-10 fingerling potatoes, washed and thinly-sliced
- 2 sweet Bullhorn peppers, washed, seeded and chopped
- 1 sweet onion, finely chopped
- 1 tablespoon fresh thyme, chopped
- 1 clove garlic
- 2 tablespoons olive oil
- Sea salt and fresh ground pepper

Preparation

Preheat oven to 375°.

Heat 1 tablespoon olive oil in a large oven-safe skillet over medium heat. Add the sliced potatoes to the skillet and sauté for about 6 to 8 minutes, until tender but firm. Remove from skillet. Add another tablespoon oil, then add the peppers, onions and garlic. Sauté for an additional 2 to 4 minutes or until the peppers and onions are softened, and garlic is fragrant. Season vegetables with salt and pepper. Remove from skillet.

In a medium bowl, beat together the eggs and thyme with a pinch of salt and pepper. Return the potatoes to the skillet, arranging in an even layer. Top with vegetable mixture and then pour eggs evenly over the vegetables. Drizzle olive oil around the edge of the pan to ensure easy removal.

Transfer to oven and bake for 15-20 minutes, until the eggs have completely set in the center. Serve straight out of the skillet, cut into wedges, or flip onto a serving plate.