

Vegetable Fritata

Ingredients

8 Eggs
3/4 c Heavy Cream
1/2 T Parsley (chopped)
1/2 T Thyme (chopped)
1/2 T Rosemary (chopped)
1/2 t Kosher Salt
1/4 t Ground Black Pepper
2 T Unsalted Butter
12 oz Mushrooms (sliced)
2 c Spinach (chopped and packed)
2 clv Garlic (minced)
1/4 c Parmesan
4 oz Goat Cheese
1 t Truffle Oil
1 Green Onion (chopped)

Instructions

1. Adjust the baking rack so it's in the middle of the oven and preheat to 325°F. Whisk together eggs, cream, parsley, rosemary, thyme, salt, and pepper in a large bowl. Set aside.
2. Heat a 10" ovenproof skillet over medium heat. Melt butter in the skillet. Add the mushrooms and truffle oil and cook until softened, about 8 minutes. Stir in spinach and garlic. Cook for about a minute or until the spinach starts to wilt.
3. Pour egg mixture into the skillet. Sprinkle with parmesan cheese and dot with goat cheese.
4. Bake until just set in the center, about 25-30 minutes. Remove from the oven and add green onions on top, allow to cool for at least 10 minutes before serving. Can be served warm or at room

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temperature.