

Tomato, Basil And Ricotta Cheese Frittata

Prep Time: 10 min • Cook Time: 15 min • Ready Time: 25 min

INGREDIENTS

8 Large Eggs

One Cup Chopped Onion

Small Clove or Garlic Chopped

6-8 teaspoons Ricotta Cheese

chopped fresh basil

2 cups chopped tomato

Olive Oil

Kosher Salt and Pepper



DIRECTIONS

Medium size pan on medium high heat add a splash of olive oil, salt and pepper then the onion, garlic and tomato and start to cook down for about 3-4 min until the tomatoes start to break apart.

Whisk the eggs in a bowl adding some fresh cracked pepper and a little salt. Pour into the pan making sure there is even distribution of the tomatoes. Now put a few dollops of the ricotta cheese around (think where you will cut slices so everyone will get some of the cheese) . Let cook until the bottom is set and you can see a crust forming around the sides.

Now into a 375 degree oven to finish cooking for about 10-20 min depending on thickness of the eggs and your oven temp. You will know when its ready the center will have a slight jiggle and it will have a nice crust on the outside.

Take out and drape some fresh basil on top. It will perfume it really nicely and add great flavor. Add a dollop of sour cream and your favorite hot sauce.

