

Classic Frittata

Ingredients

- 4 cups random odd and ends of veggies left in fridge, chopped
- 3 tbsp butter
- ½-1 cup shredded cheese, any variety or combination
- ¼-½ cup sour cream or plain Greek yogurt
- 6 eggs
- Salt
- Pepper
- 1-2 cloves of garlic (optional)

Process

Preheat oven to 350-375 degrees.

Melt butter in pan over low/med heat. Add the 4 cups mixture of vegetables. (You can safely double amount if you're using up spinach, specifically, as it will wilt.) as well as garlic. Sauté until all vegetables are cooked, but still al dente. Salt and pepper to taste.

Whisk 6 eggs in medium mixing bowl, adding in sour cream and cheese. Reducing heat to low, pour egg mixture into pan, swirling quickly with spatula to just combine.

Carefully transfer to middle rack of oven. Bake 25-30 minutes, as ovens vary. Check at 25 minutes and gauge doneness.

Remove pan from oven with an oven mit and allow to rest 5-10 minutes before serving. Enjoy!