



Greens, Bell Pepper, and Cheese Frittata

Recipe by Sheri Castle

Makes 4 to 6 servings

Ingredients

3 tablespoons olive oil or butter
1 large red bell pepper, seeded and chopped
1 large onion, peeled and chopped
2 lightly packed cups chopped fresh greens, such as chard, kale, or collards
4 garlic cloves, peeled and minced
1 tablespoon fresh thyme leaves
12 large eggs
1 teaspoon salt
3/4 teaspoon freshly ground black pepper
1 1/2 cup grated cheese
1/2 cup finely grated Parmesan cheese

Preparation

Heat the oil in a 10-inch ovenproof skillet over medium-high heat. Preheat a broiler to high.

Add the pepper and onion and a big pinch of salt and cook until softened, about 8 minutes.

Add the greens, garlic, and thyme and cook, tossing with tongs, until the greens wilt, about 3 minutes.

Whisk the eggs, salt and pepper in a bowl. Pour the whisked eggs over the vegetable mixture. Reduce the heat to medium-low, cover the skillet and cook until the eggs are set around the edge and on the bottom, but still moist on top, about 8 minutes.

Sprinkle the cheese over the top.

Place the skillet under the broiler and cook until the eggs are set and the cheese is melted and browned in spots, 2 to 4 minutes.

Let the frittata rest at room temperature for about 1 minute before cutting into wedges and serving.