

Frittata Florentine (*utilizes Savoy Spinach and Green Onions*)

Serves approx. 8

Ingredients:

12 eggs
3 Tbsp. heavy cream
4 oz. crumbled goat cheese (or any cheese of your choice!)
1 Tbsp. extra virgin olive oil
1 tsp. kosher salt (and pepper, to taste)
2 heavy cups raw savoy spinach; washed* and chopped
¾ cup green onions; chopped
1 bell pepper; stemmed, seeded, and diced
2-3 cloves of garlic; fine diced
Herbs (parsley, chives, etc.) for garnish

1. preheat the oven to 425 F
2. using a 12" cast-iron skillet (or other large oven safe skillet), begin to heat the olive oil on medium heat until shimmering
3. meanwhile, crack the eggs into a mixing bowl, and gently whisk until just combined
4. stir the goat cheese into the egg mixture with a spatula
5. once the pan is hot, start to cook the spinach until wilted, then add the bell pepper and continue to sauté
6. after a few minutes, once the spinach is tender, add the garlic and green onions and sauté until fragrant (about one minute more)
7. stir the egg mixture one time to evenly distribute the cheese, and then pour that mixture into the pan with the cooked vegetables; add the salt; stir once, then let it sit for a minute or two until the egg starts to cook around the edges of the pan.
8. place the pan into the preheated oven and cook for about 10 minutes; depending on the number of vegetables added, this time can be anywhere from 8-15 minutes, so keep an eye on it!
9. once the egg appears cooked on top, slightly puffy, and a little jiggle only in the center of the pan, then take it out and cool it slightly; garnish with fresh herbs and any remaining cheese, if desired
10. cut into 8 slices, serve, and enjoy! (will reheat easily over the next few days, and you can even wrap individual slices)

*due to the wrinkled and hearty nature of savoy spinach, soil can get caught in the crevices, so washing thoroughly is recommended!