



Makes: 4 servings

Active Time: 30 minutes

Farmhouse Cheddar Frittata

Kosher salt

1/3 pound angel hair pasta

8 large eggs

1 1/2 cups plain Greek yogurt

2 tbsp chopped fresh dill

1 tsp crushed red pepper flakes

1 cup shredded sharp cheddar cheese

1/4 cup extra-virgin olive oil

1 bunch broccolini, chopped (leave 1 or 2 stalks unchopped to garnish the top, if desired)

Freshly ground pepper

1 roasted red bell peppers, sliced (use jarred peppers for an easier prep)

1/2 cup oil-packed sun-dried tomatoes, drained and chopped

1/4 cup basil pesto, store-bought or homemade (click link for recipe)

1 cup cherry tomatoes, halved

3 ounces prosciutto, torn into pieces

1 avocado, pitted, peeled and sliced

Preheat the oven to 450°F. Bring a large pot of salted water to a boil over high heat. Add the pasta and cook until al dente according to the package directions (I cooked mine for 4 minutes). Drain and set aside.

Meanwhile, in a medium bowl, whisk together the eggs, yogurt, dill and red pepper flakes. Stir in half of the cheese.

In a large oven-proof skillet, heat the olive oil over medium heat. When it shimmers, add the broccolini and cook for about 5 minutes, until tender. season with salt and black pepper. Add the pasta, roasted red pepper, sun-dried tomatoes, and pesto and toss to combine.

Slowly pour the egg mixture into the skillet, using a spatula to evenly coat the veggies and pasta.

Cook for 1 to 2 minutes, until the eggs begin to set around the edges, then remove the skillet from the heat.

Sprinkle the remaining cheese over the top and transfer the skillet to the oven. Bake for 15 to 20 minutes, or until the eggs are just set.

Top the frittata with the cherry tomatoes, prosciutto and avocado. Serve immediately.

Recipe from Half Baked Harvest