

Bonus Recipe: **Herb and Cheese Frittata**

** For the April 24th Quickbreads class, I decided to offer up a simple snack before we got started. Apparently, the frittata was an unexpected surprise; and to my delight, the students ardently requested the recipe. I used 9 eggs, and to make it lighter, I removed 2 of the yolks.*

9 large eggs
½ teaspoon kosher salt
1 pinch freshly ground black pepper
3 tablespoons chopped fresh herbs (I used a combination of chive, thyme, dill and flat leaf parsley)
3 tablespoons extra virgin olive oil
¼ cup shredded cheese (I used a combination of cheddar, jack, provolone, fontina, parmesan and asiago)

Preheat the oven to 425°F.

Crack the eggs into a mixing bowl and remove two of the yolks (just scoop the yolks out with your fingers). Discard the yolks. Beat the eggs until frothy. Add the salt, pepper and herbs and beat some more until combined. Set aside.

Heat a 9-inch nonstick skillet over medium high heat. Pour in the oil and swirl to coat the pan. The oil will be hot enough when the oil shimmers.

Pour in the eggs and use a heatproof spatula to stir quickly, taking care to scrape the sides of the pan. Keep stirring until the mixture thickens. Lift up the solid areas and tilt the pan to let the liquid parts run down into the bottom of the pan. When the egg mixture begins to solidify, spread it out into an even layer in the pan (no lumps) and sprinkle the cheese on top.

Transfer the pan to a pre-heated oven and bake for 5-7 minutes, or until the top is bubbly and puffy. Remove from the oven and let it sit for 2-3 minutes. It will begin to deflate.

Run the spatula around the sides and underneath the pan and slide the frittata onto a plate. Cut into wedges and serve.