

Herb & Goat Cheese Frittata

Swick

Serves 1 | Active Time: 15 minutes | Total Time: 20 minutes

Step 1: Preparing Your Mise en Place

- 1 tbsp fresh dill
- 2 oz soft goat cheese
- 8 large eggs
- 1 tsp kosher salt
- white pepper (to taste)
- 1/2 cup heavy cream

Before starting the frittata, preheat your oven to 350° F (175° C).

To prepare your mise en place, first chop the dill. Break up the goat cheese into small chunks and set aside.

In a large bowl, whisk the eggs, salt and pepper together. Whisk in the cream and fresh dill. Set aside.

Step 2: Cooking and Serving the Frittata

- 1 tsp extra-virgin olive oil

To cook the frittata, heat an 8" -inch, non-stick, ovenproof pan over medium-low heat.

Add the oil and swirl it around in the pan. Once warm, pour the egg mixture into the pan. Using a heat-proof rubber spatula, gently agitate the eggs. Move the ingredients from the outside of the pan towards the center, while scraping the bottom of the pan. Scrape around the side of the pan too.

Slowly cook the frittata until it is cooked about half way through. There should be cooked egg scattered throughout with wet (not runny) egg in between.

Flatten out the surface, if necessary. Give the pan one last sweep around the edge to tidy it up. Turn off the heat and scatter the chunks of goat cheese over top. Transfer the frittata to the upper third rack of the oven and bake until the center just sets, about 5 to 10 minutes.

Once done, remove from the oven and let cool in the pan for a few minutes until the steam subsides. Slide the frittata out of the pan onto a cutting board or serving tray. Slice and serve.