

Tomato, Basil and Zucchini Frittata

Recipe from: Chef Eddie Matney
Eddie's House

Makes 2-3 Servings

- 3 garlic cloves, minced
 - 2 tablespoons extra-virgin olive oil
 - 1/2 cup diced sourdough bread
 - 2 zucchini or summer squash, sliced
 - 4 eggs
 - 1/4 cup chopped fresh basil
 - Salt and freshly ground pepper to taste
 - 2 large tomatoes, halved, seeded, and coarsely chopped
 - 1/2 cup (2 ounces) shredded Asiago or dry Jack cheese
 - 2 tablespoons minced fresh flat-leaf parsley
1. Preheat the oven to 350 degrees F. In a baking dish, toss together 1 of the minced garlic cloves, 1 tablespoon of the olive oil, and the 1/2 cup diced sourdough bread. Bake in the oven, stirring once, for 8-10 minutes, or until lightly toasted. Set aside.
 2. In a 10-inch nonstick skillet over medium heat, heat 1 teaspoon of the remaining oil and saute the onion until soft, about 2 minutes. Add the zucchini or squash and remaining garlic and saute for 2 minutes. Pour the vegetables into a bowl and let cool slightly.
 3. Beat the eggs just until blended. Mix in half the basil, the salt, and pepper. Stir in the squash mixture and half of the tomatoes.
 4. Preheat the broiler. In the same skillet over medium heat, heat the remaining 2 teaspoons oil, pour in the egg mixture, reduce the heat to low, and cook until set, lifting from the bottom. Scatter over the remaining tomatoes, the croutons, and cheese. Place the pan under the broiler until the cheese melts and the top is browned on the edges and cooked through. Sprinkle with the remaining basil and the parsley.