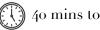


Southwest French Frittata

Frittata française du sud-ouest

34-6 people on mins prep time



40 mins total time

🚯 Easy

INGREDIENTS

- 8 eggs
- 2-3 pieces of smoked ham / lunch meat cut longways
- small box (250g) cherry tomatoes cut in halves long way
- salt and pepper

- ı ball of fresh mozzarella (125 grams)
- 2-3 tablespoons of **pesto**
- 7 leaves fresh **basil** (1 tbsp dried)
- fresh **oregano** (1/2 tbsp dried)

DIRECTIONS

- 1. Preheat the oven to 350 °F (180 °C).
- 2. Take a baking dish and butter it well, or use parchment paper to line it, or use an antiadhesive dish.
- 3. Spread out evenly the cut tomatoes on the bottom of the dish.
- 4. In a bowl, beat hard the eggs with the basil, oregano, salt and pepper added in.
- 5. Slowly pour this mixture on top of the tomatoes.
- Divide the ball of mozzarella into ten pieces and place the cheese throughout the frittata.
- 7. Squiggle the cut meat throughout.
- 8. Place a few small dollops of pesto throughout the frittata.
- 9. Bake for 30 mins or until a knife comes out clean.
- 10. After removing it from the oven, sprinkle the frittata lightly with some herbs on top and let cool. Serve warm or cold with a side salad, bread and cheese, or some chips, and enjoy!
- 11. This frittata refrigerates well for 5 days or you can put it in the freezer.



