



# French Cuisine

MADE SIMPLE

## Southwest French Frittata

*Frittata française du sud-ouest*

 4-6 people

 10 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**
- 1 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.
6. 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.

*Bon Appetit!*  
*Emilie Anne* 

