

# Farm Fresh Frittata

*By Chef Jake Bolender of Old Bank Restaurant & Pub*



## Ingredients

Epiphany Farms fresh vegetables. We recommend:

Kale (large handful)

Shishito peppers (5-6)

1/2 onion

1 small purple top turnip cubed

1 small yellow summer squash cubed

1 small zucchini cubed

6 Epiphany Farms eggs

1 tablespoon extra virgin olive oil

1-2 tsp salt

## Instructions

In a 10-in. cast-iron or ovenproof skillet, saute onion & peppers in 2 tablespoons of oil until tender. Remove with a slotted spoon; set aside.

In the same skillet over medium heat, lightly brown remaining veg in remaining oil.

In a bowl, beat eggs, salt and pepper; pour over vegetables. Cover and cook for 8-10 minutes or until eggs are nearly set. Cut into wedges and serve over onions and peppers.

## Chef's Tip

*"Use any fresh veg you have on hand - can be changed to fit your tastes or dietary restrictions. This is a great way to quickly utilize a lot of vegetables and a lot of eggs!" - Chef Martin de Jesus*

