

roasted vegetable frittata

SERVES 6 TO 8

My friend Anna Pump served me my first frittata in 1979 and I've loved them ever since. It's a great one-dish breakfast for a crowd or a delicious lunch with a green salad. This frittata is filled with roasted zucchini, peppers, and red onion and topped with grated Gruyère cheese. It's a terrific meal for vegetarians and the rest of the guests won't mind a bit.

- 1 small zucchini, 1-inch-diced
- 1 red bell pepper, seeded and 1½-inch-diced
- 1 yellow bell pepper, seeded and 1½-inch-diced
- 1 red onion, 1½-inch-diced
- ⅓ cup good olive oil
- Kosher salt and freshly ground black pepper
- 2 teaspoons minced garlic (2 cloves)
- 12 extra-large eggs
- 1 cup half-and-half
- ¼ cup freshly grated Parmesan cheese
- 1 tablespoon unsalted butter
- ⅓ cup chopped scallions, white and green parts (3 scallions)
- ½ cup grated Gruyère cheese

Preheat the oven to 425 degrees.

Place the zucchini, peppers, and onion on a sheet pan. Drizzle with the olive oil, sprinkle with 1½ teaspoons salt and ½ teaspoon pepper, and toss well. Bake for 15 minutes. Add the garlic, toss again, and bake for another 15 minutes. Remove from the oven and turn the oven to 350 degrees.

Meanwhile, in a large bowl, whisk together the eggs, half-and-half, Parmesan, 1 teaspoon salt, and ½ teaspoon pepper.

In a 10-inch ovenproof sauté pan, melt the butter and sauté the scallions over medium-low heat for 1 minute. Add the roasted vegetables to the pan and toss with the scallions. Pour the egg mixture over the vegetables and cook for 2 minutes over medium-

low heat without stirring. Transfer the pan to the oven and bake the frittata for 20 to 30 minutes, until puffed and set in the middle. Sprinkle with the Gruyère and bake for another 3 minutes, until the cheese is just melted. Cut into 6 or 8 wedges and serve hot.

