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Red Pepper & Goat Cheese Frittata

Prep Time: 20 mins

Cook Time: 7 mins

Rest Time: 3 mins

Total Time: 30 mins

Ingredients

- 8 large egg(s)
- 2 tablespoon oregano, fresh, finely chopped
- 1/2 teaspoon salt
- 1/4 teaspoon pepper, black ground
- 2 tablespoon oil, olive, extra virgin
- 1 cup(s) pepper(s), red, bell, sliced
- 1 bunch(es) scallion(s) (green onions), trimmed and sliced
- 1/2 cup(s) cheese, goat cheese, crumbled

Preparation

1. Position rack in upper third of oven; preheat broiler.

2. Whisk eggs, oregano, salt and pepper in a medium bowl. Heat oil in a large, ovenproof, nonstick skillet over medium heat. Add bell pepper and scallions and cook, stirring constantly, until the scallions are just wilted, 30 seconds to 1 minute.

3. Pour the egg mixture over the vegetables and cook, lifting the edges of the frittata to allow the uncooked egg to flow underneath, until the bottom is light golden, 2 to 3 minutes. Dot the top of the frittata with cheese, transfer the pan to the oven and broil until puffy and lightly golden on top, 2 to 3 minutes. Let rest for about 3 minutes before serving. Serve hot or cold.