

ZUCCHINI FRITTATA

(from The Bewitching Kitchen)

2 Tbsp. olive oil or unsalted butter
2 shallots, minced
2 medium zucchini, sliced and each slice quartered
4 large eggs
1 /4 cup whole milk
4–6 pieces of fresh mozzarella
1 /2 tsp salt
1 /2 tsp Herbes de Provence
¼ tsp. freshly ground black pepper

Place rack in middle of oven; heat oven to 350°. Heat 2 Tbsp. olive oil or unsalted butter in an oven-proof skillet. Add the shallots and zucchini, sauté, stirring occasionally, until softened, about 5 minutes. Meanwhile, whisk the large eggs in a medium bowl with the milk, salt, pepper and spices mix.

Pour egg mixture into the skillet. Add the pieces of mozzarella. Cook, stirring occasionally, just until edges pull away from sides of pan, about 5 minutes. Transfer skillet to oven and bake until set, 10–15 minutes. Serve immediately or at room temperature within an hour or so.