Spinach, Feta and Tomato Frittata

Prep time: 15 minutes

Cooking time: 5 minutes

Servings: 2

Ingredients:

- 1 Tablespoon extra virgin olive oil
- 4 eggs
- 1/2 cup baby spinach
- 6 cherry tomatoes, cut in half
- 1/4 cup yellow onion, finely chopped
- 1/4 cup mushrooms, finely chopped
- 2 teaspoons fresh crushed garlic
- 6 green olives
- 1/4 cup feta cheese, crumbled
- Fresh or dried basil, to taste
- Salt and pepper to taste

Directions:

- Set the stovetop burner to low- medium heat.
- In a measuring cup, whisk together the eggs.
- Coat the skillet with the olive oil, then add the scrambled eggs to the skillet.
- Set the vegetables and feta cheese on top of the scrambled eggs, then place a lid on top of the skillet.
- Let the frittata cook with the lid on for 5-10 minutes, until the top of the frittata is formed and there is no liquid egg.
- Remove the lid and add the fresh or dried basil.
- Serve immediately or store in the fridge or freezer.

Recipe courtesy of Beyond the Brambleberry https://www.beyondthebrambleberry.com/