

# Our State eats

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## Tomato and Ricotta Frittata

- ½ medium onion
- 1 clove garlic, minced
- 1 cup cherry tomatoes, halved
- 1 cup packed arugula, roughly chopped
- 8 eggs
- ½ teaspoon Kosher salt
- ½ teaspoon black pepper
- ¼ cup grated parmesan
- ⅓ cup ricotta cheese
- Salt and pepper, to taste

Preheat oven to 400°.

In a skillet, heat olive oil over medium high heat. Once hot, add onion, season with salt and pepper, stir to combine, and reduce heat to medium. Cook the onion until soft (approximately 5 minutes), then add the garlic and cook one minute more. Gently fold in the cherry tomato halves and arugula, season once more with salt and pepper.

Meanwhile, in a large bowl, combine eggs, ½ tsp salt, ¼ tsp black pepper, and parmesan cheese. Whisk to combine. Pour the egg mixture into

the skillet, and use a spatula to evenly arrange the ingredients. Cook for a few minutes, until the sides begin to set, then remove from heat. Using a spoon, dollop the ricotta cheese on top of the eggs.

Bake until the eggs are nearly set (approximately 7 minutes), then switch the oven to broil, and broil until the top of the frittata is set (approximately 1-2 minutes).

Remove from oven and allow frittata to cool. Slice and serve.

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