

Lettuce Frittata

1 medium onion, chopped

1 clove garlic, chopped

1 / 4 cup olive oil

3-4 cup shredded romaine lettuce, lightly packed

8 eggs

1 cup Parmesan cheese

Salt & pepper to taste

1. With the rack in the upper third of the oven, preheat the oven's broiler.
2. In an ovenproof 9-inch non-stick skillet, brown the onion and garlic in 2 Tbl of the oil. Let cool in a bowl.
3. In the same skillet, soften the lettuce. Transfer to a plate.
4. Whisk the eggs and Parmesan into the onion mixture. Season with salt and pepper. Set aside.
5. In the same skillet, heat the 2 Tbl remaining oil. Fill with the egg mixture. Cook over medium heat, stirring gently with a spatula for about 30 seconds.
6. Spread the wilted lettuce over the entire surface. Cook for about 5 minutes or until the edges of the frittata begin to brown.
7. Transfer to the oven, and finish cooking for about 5 minutes or until the top of the frittata is set and golden brown.
8. Serve the frittata hot or warm.

Serves 4-6

From Amanda Shopa via <https://www.ricardocuisine.com/en/recipes/6403-lettuce-frittata>

Notes from Amanda

1. This recipe for lettuce frittata was really good.
2. I added some scallions and dill to it and used one head of lettuce.
3. It made for a great breakfast and was a nice way to use lettuce!
4. Leftovers keep fine in the fridge.