

Frittata with Zucchini, Green Onions and Feta

From Williams Sonoma Test Kitchen

Prep Time: 20 Minutes

Cook Time: 30 minutes

Servings: 6

Ingredients

12 eggs

1/4 cup (2 fl. oz./60 ml) milk or heavy cream

4 oz. (125 g) feta cheese, crumbled

Kosher salt and freshly ground pepper

5 green onions

2 Tbs. extra-virgin olive oil, plus more as needed

2 zucchinis, julienned on a mandoline

1 garlic clove, minced

2 tsp. chopped fresh dill, plus 2 dill sprigs

1 tsp. chopped fresh chives, plus 4 chive sprigs

1 tsp. chopped fresh flat-leaf parsley, plus 1 parsley sprig

Flaky sea salt

Directions

In a bowl, whisk the eggs until blended. Stir in the milk and feta, and season with kosher salt and pepper. Set aside.

Cut 2 of the green onions in half lengthwise, keeping the roots intact. Trim the root ends from the remaining 3 green onions and thinly slice the onions.

In the deep half of a frittata pan over medium-high heat, warm 1 Tbs. of the olive oil. Place the green onion halves, cut side down, in the pan and cook without turning until slightly charred and wilted, about 3 minutes. Season with kosher salt and transfer to a plate.

In the same pan over medium-high heat, warm the remaining 1 Tbs. olive oil. Add the sliced green onions and cook, stirring occasionally, until slightly wilted, about 1 minute. Add the zucchini and cook, stirring occasionally, until softened, about 3 minutes. Add the garlic and chopped dill, chives and parsley and cook, stirring occasionally, until fragrant, about 1 minute. Season to taste with kosher salt and pepper.

Pour the egg mixture into the pan and cook until the edges are just set, about 3 minutes, using a rubber spatula to gently lift the cooked edges and allow the uncooked eggs to flow underneath.

While the eggs are cooking, brush the shallow half of the frittata pan with olive oil and heat over medium heat for 1 to 2 minutes. Place the shallow pan upside down on top of the deep pan and flip the frittata into the shallow pan. Remove the deep pan and arrange the green onion halves and the dill, chive and parsley sprigs on top of the frittata. Transfer the shallow

pan to the oven and cook until the top is golden brown and the herbs are crisp, about 10 minutes. Gentle shake the pan to loosen the frittata and slide it onto a serving plate. Drizzle the frittata with olive oil, sprinkle with flaky sea salt and serve. Serves 6.