

Individual Zucchini Frittatas with Pecorino and Chives
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Serves 6 (main course)
Active Time: 25 minutes
Start to Finish: 25 minutes

1-1/2 tablespoons olive oil
3 medium zucchini (1 lb. total), halved lengthwise and cut crosswise into 1/8-inch-thick slices
1/4 teaspoon salt
1/4 teaspoon black pepper
1/4 cup chopped fresh chives
1-1/2 ounces finely grated Pecorino Romano or Parmigiano-Reggiano (3/4 cup)
10 large eggs, lightly beaten

Special Equipment:

A nonstick muffin pan with 6 (1-cup) muffin cups

DW Note: I used a muffin pan with 12 (1/2 cup) muffin cups and sprayed with a non-stick cooking spray for easy release.

- Preheat oven to 375°F.
- Heat oil in a 12-inch nonstick skillet over moderately high heat until hot but not smoking, then sauté zucchini with salt and pepper, stirring occasionally, until just tender, about 4 minutes.
- Whisk chives, zucchini, and 1/2 cup cheese into eggs. Divide mixture among oiled muffin cups and bake in middle of oven until tops are puffed and set, about 14 minutes. Remove pan from oven and turn on broiler. Sprinkle frittatas with remaining 1/4 cup cheese and broil 3 to 4 inches from heat until cheese is melted and tops are golden, 1 to 2 minutes.