

Cherry Tomato Frittata with Corn, Basil and Goat Cheese

From Williams-Sonoma Kitchen

Prep Time: 25 minutes

Cook Time: 25 minutes

Servings: 8

Ingredients:

10 eggs

1/4 cup heavy cream

6 oz. goat cheese, crumbled

3 Tbs. finely chopped fresh basil

1/2 tsp. lemon zest

1 1/4 tsp. kosher salt, plus more for sprinkling

1/4 tsp. red pepper flakes

Freshly ground black pepper, to taste

2 Tbs. unsalted butter

Kernels cut from 1 ear of corn (about 1 cup)

1/2 pint small cherry tomatoes

Directions:

In a large bowl, whisk together the eggs, cream, 4 oz. of the goat cheese, 2 Tbs. of the basil, the lemon zest, the 1 1/4 tsp. salt, the red pepper flakes and black pepper. Set aside.

In the deep half of a frittata pan over medium heat, melt 1 Tbs. of the butter. Add the corn and cook, stirring occasionally, until softened, about 5 minutes. Add the egg mixture and cook, gently scraping the sides and bottom of the pan with a rubber spatula to allow the uncooked eggs to flow underneath, about 2 minutes. Reduce the heat to low, place the shallow pan upside down on top of the deep pan and cook until the frittata is partially set, about 5 minutes. Remove the shallow pan and arrange the cherry tomatoes and the remaining 2 oz. goat cheese on top of the frittata. Cover with the shallow pan and cook until the eggs are almost completely set, 7 to 9 minutes more.

Remove the shallow pan, set it over medium heat and melt the remaining 1 Tbs. butter. Place the shallow pan upside down on top of the deep pan and flip the frittata into the shallow pan. Cook, covered, until the eggs are completely set, about 3 minutes. Flip the frittata back into the deep pan, remove the shallow pan and gently shake the deep pan to loosen the frittata.

Slide the frittata onto a cutting board. Top with the remaining 1 Tbs. basil and a sprinkle of salt. Cut into 8 wedges and serve. Serves 8