

Green Eggs and Ham Frittata

From – *eatingwell.com*

8 large eggs
1 ½ tsp dried dill
¼ tsp salt
¼ tsp freshly ground pepper
2 Tbsp extra-virgin olive oil
2 leeks, white and light green parts only, diced
5 ounces spinach, chopped
½ cup diced ham
½ cup shredded havarti or Muenster cheese

- Position rack in upper third of oven; preheat to 450°F.
- Whisk eggs, dill, salt and pepper in a medium bowl.
- Heat oil in a large ovenproof nonstick skillet over medium heat. Add leeks; cook, stirring, until softened, about 4 minutes.
- Add spinach and ham; cook, stirring, until the spinach is wilted, about 1 minute.
- Pour the egg mixture over the vegetables and cook, lifting the edges of the frittata so uncooked egg can flow underneath, until the bottom is light golden, 2 to 3 minutes.
- Sprinkle cheese on top, transfer the pan to the oven and bake until the eggs are set, 6 to 8 minutes. Let rest for about 3 minutes before serving.
- Serve hot or cold.



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