

ARTICHOKE FRITTATA

*This is a real family favorite. Great for brunches.
Shared by Diane & Steve Rothman*

PREP: 10 minutes

COOK: 20 – 25 minutes

SERVINGS: 4

1 can artichoke hearts in water well drained

One small can sliced mushrooms, well drained

6 eggs

¼ C. half and half ¼ C. milk

¼ tsp. salt

1/8 tsp. pepper, plus coarsely ground pepper to top

½ tsp. Herbs de Provence

1 C. shredded cheese (Swiss, Cheddar, Jack, Gruyere, etc.)

¼ C. grated Parmesan cheese

Sliced Mixed Cherry Tomatoes

Chopped chives or if you can't get them, scallions

Coarsely ground black pepper

DIRECTIONS:

Spread artichokes & mushrooms in well-greased individual au gratin dishes. Sprinkle grated cheese on top.

In bowl, beat eggs with milk, half and half, salt, pepper & Herbs de Provence. Pour mixture over artichokes and cheese. Top with Parmesan, tomatoes, chives, and a few good grinds of coarse pepper.

Bake at 350 degrees until frittata is fluffy and just set. About 20 minutes If you like yours lightly brown, about 25 minutes.

