

## Oven-roasted roots frittata



**Serves 4 - 6**

**Prep 10 mins**

**Cooking 1h 15 mins**

**Easy**

### Ingredients

About 600g mixed winter veg: onions, carrots, squash, parsnips, celeriac, potatoes etc

2 tbsp olive oil

8 medium eggs

1 tbsp finely chopped mixed herbs, such as curly parsley, chives & thyme

Salt and black pepper

About 25g mature hard cheese, grated

1. Heat the oven to 190C/170C fan/375F/gas 5. Prepare your chosen veg: peel onions and thickly slice; peel carrots and cut into 2-3mm-thick slices; peel and deseed squash, then cut into 3-4cm cubes; peel parsnip & celeriac, and cut into 2-3cm cubes; cut potatoes into 4cm cubes.
2. Put all the vegetables in an oven dish about 23cm square. Add the oil, season, then toss to coat. Roast for about 40 - 50 mins, stirring once halfway, until all the veg is tender and just starting to caramelize in places.
3. Meanwhile, beat the eggs with the chopped herbs and some salt and pepper.
4. Remove the vegetable dish from the oven, pour the whisked eggs all over the top and scatter the cheese over the surface. Return to the oven for 10-15 minutes, until the egg is set and the top is starting to colour. (If your oven has a grill setting, you can use it to accelerate the browning of the top.)
5. Leave to cool slightly, then slide the frittata out on to a plate or board, and serve warm or cold.