

Ricotta, Tomato & Spinach Frittata



Serves 4 **Prep 10 mins**

Cooking 25 mins

Easy

Ingredients

1 tbsp olive oil
1 finely sliced onion
300g cherry tomatoes
100g spinach leaves
small handful basil
100g ricotta
6 eggs

1. Heat the oven to 200C/180C fan/ gas 6.
2. Heat 1 tbsp olive oil in a large non-stick frying pan and cook 1 finely sliced onion for 5-6 mins until softened and lightly golden. Add 300g cherry tomatoes and toss for 1 min to soften.
3. Remove from the heat, add 100g spinach leaves and a small handful of basil, and toss together to wilt. Transfer all the ingredients to a lightly oiled 30 x 20cm baking tin.
4. Take spoonfuls from 100g ricotta, and dot over the vegetables.
5. Beat 6 eggs with seasoning, then pour this over everything.
6. Cook in the oven for 20-25 mins until pale golden and set. Serve with foccacia flatbread and salad