



Herb Frittata and Caramelized Leek

This light frittata is a lovely addition to any brunch, or even as a light supper.

Active Time: 20 minutes

Total Time: 30 minutes

Serves: 4

Ingredients:

3 Tablespoons unsalted butter
2 Tablespoons *HH Lemon Thyme Olive Oil*
3 large leeks, halved lengthwise and sliced 1/4-inch thick
6 eggs
1 ½ teaspoons *HH Spring Herb Blend*
½ teaspoon salt
freshly ground pepper
3 ounces goat cheese, crumbled

1. Preheat oven to 350.
2. Melt butter with 1 Tablespoon of olive oil in 10-inch, ovenproof, non-stick skillet over medium heat. Add leek, cook, and stir until leeks are tender and starting to brown, about 5 minutes. Transfer to a plate and let cool slightly. Wipe skillet clean.
3. In medium bowl, whisk together eggs, *HH Spring Herb Blend*, salt, and pepper. Stir in leeks and goat cheese.
4. Heat remaining Tablespoons of butter and olive oil in skillet over medium-low heat. When butter is melted and starting to bubble, pour in the egg mixture. Gently shake pan to distribute cheese and leeks. Cook on stove top until eggs begin to set around edges, about 5 minutes. Transfer pan to oven and continue cooking until eggs are cooked through, about 5 minutes.
5. Remove from oven, let sit 5 minutes before serving.