

Leek, Sun-Dried Tomato and Goat Cheese Frittata

From – *Mark Bittman's Kitchen Express*

1 leeks – white part chopped
¼ cup dried tomatoes
2 Tbsp butter
4 eggs
salt & pepper
¼ cup crumbled goat cheese

- In a skillet, cook the leeks and dried tomatoes in the butter until soft but not brown.
- Whisk together the eggs and salt and pepper to taste and pour over the leeks.
- Sprinkle with the goat cheese, cover the pan and continue to cook over medium heat until the eggs are set.
- Remove the pan from the heat and put it under the broiler to brown for a minute before serving.



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