

RECIPE | TOMATOES

DUTCH OVEN TOMATO FETA FRITTATA



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INGREDIENTS

1 dry pint Pure Flavor® Cloud 9® Bite-Sized Fruity Tomatoes, sliced in halves

8 eggs

1 cup kale, chopped

1 cup Feta cheese, crumbled & divided

½ cup green onion, sliced

2 tsp olive oil

½ tsp sea salt

½ tsp black pepper

Potato wedges, optional for serving

DIRECTIONS

- 1 Preheat oven to 300°F
- 2 In a Dutch oven, whisk eggs, olive oil, sea salt, and black pepper.
- 3 Add kale, ¾ cups of Feta cheese, onions & tomatoes.
- 4 Top with remaining Feta cheese, cover with the lid and bake for 1 hour.
- 5 Slice and serve with potato wedges if desired.

Pro Tip: You can also create this recipe in a slow cooker, and cook it on HIGH for 4 hours



70 min

10 min | **60 min**
PREP. | COOKING



4



easy