




RECIPE | TOMATOES

DUTCH OVEN TOMATO FETA FRITTATA


70 min

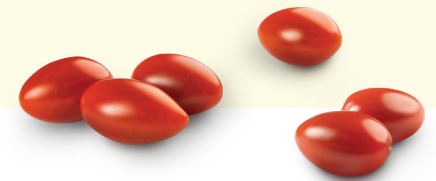
10 min
PREP.
60 min
COOKING


4


easy

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
- ⅓ 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.

PURE-FLAVOR.COM

