



## MINI FRITTATA

Breakfast is the one meal that's right any time of day. Restaurants may stop serving it at 11:00, but you can find comfort in the familiar, yet modern, goodness of this menu whenever the mood strikes you.

### INGREDIENTS

- 12 large eggs
- 1 c. half-and-half
- ½ tsp. salt
- ¼ tsp. freshly ground black pepper
- 1 Tbsp. fresh chives, chopped
- 3 oz. bacon, cooked and crumbled (optional)
- 1 c. Cheddar cheese, shredded
- ½ c. Parmesan cheese, grated
- 1 pint cherry tomatoes, halved

### INSTRUCTIONS

Preheat oven to 450°.

Beat eggs, half-and-half, salt and pepper in a bowl until well blended. Place 8 lightly greased 4-inch ramekins on a baking sheet. Layer tomatoes, Cheddar cheese, bacon and chives in ramekins. Pour egg mixture over top, and sprinkle with Parmesan cheese. Bake at 450° for 15 minutes or until set or lightly browned.

**NOTE:** If you don't have ramekin dishes, then you can use a lightly greased mini muffin tin and bake at 375° for 10-15 minutes or until the egg mixture puffs and is set in the center.