

Roasted Vegetable Frittata



SERVES:

4



TOTAL TIME:

20 minutes



ESTIMATED COST:

\$0.90 per serving

INGREDIENTS

- 1 to 1 1/2 cups leftover roasted vegetables, roughly chopped
- 6 eggs
- 1/4 cup milk
- 1/2 cup shredded cheese
- Salt and pepper
- 1 teaspoon olive oil



INSTRUCTIONS

1. Preheat your oven to 375°F.
2. Whisk the eggs and milk together with a pinch of salt and pepper.
3. Heat the oil in an oven-safe skillet over medium heat. Add the vegetables and warm them through, about two minutes.
4. Pour the egg mixture over the top. Let it cook on the stovetop without stirring until the edges start to set, about three to four minutes.
5. Scatter cheese on top, then transfer the whole pan to the oven for 10 to 12 minutes until the center is firm.
6. Slice like a pizza and serve.