

## Swiss Chard Frittata with kalamata olives

Makes 6 servings

Total time: 30 minutes

Melt:

2 T unsalted butter

½ c minced onion

8 c coarsely chopped Swiss chard leaves

Salt & pepper to taste

Whisk:

8 eggs

½ c shredded Parmesan

2 t minced fresh garlic

Heat:

2 T olive oil

Top with:

Shredded Parmesan

Pitted, sliced kalamata olives

Preheat oven to 400 degrees

Melt butter in a 10" ovenproof nonstick skillet over medium heat. Add onions; cook till softened, 2-3 min. Add chard, tossing until wilts, 2-3 min.; season with salt & pepper and transfer to a plate.

Whisk together eggs, ½ c Parmesan & garlic; season with salt & pepper. Stir in chard mixture.

Heat oil in same skillet over medium-low until it shimmers. Add egg mixture & stir gently with a fork to distribute chard. Cook until eggs are set around edges. 3-4 min.

Transfer skillet to oven & bake until eggs are firm – 8-10 min. Slide frittata onto a serving plate; garnish with Parmesan & olives.

(I use a cast iron 10" skillet & think I might add some olives in the egg mixture as they add such taste to the entire dish.)

From 'Cuisine at home'

Lynn Tuele