

## **AUTUMN FRITTATA AU GRATIN**

I've been using an ungodly amount of farm fresh eggs in my cooking since my chickens started laying this summer. It's safe to say my primary protein has been eggs for the last two months. Then I came into a wealth of tomatoes from my friend, Sandy.

Frittata heaven!

The thing about frittatas... well, they can be made up of anything. This one is thrown together with what I had on hand. But in your kitchen try some different cheeses, maybe a feta, or a truffle cheddar. Try different veggies or add chopped bacon. It's really just a kitchen sink pie in a pan. Yum.

### **Ingredients:**

**10 eggs**

**1 ½ cup of shredded cheddar**

**1/3 cup sour cream**

**¼ cup chopped mushrooms**

**½ cup chopped onions**

**4 potatoes**

**8 small tomatoes (these were small sweet tomatoes. Just use enough to cover the surface with slices)**

**Salt and pepper**

**Thyme**

### **Directions:**

- 1) Grease your pan (I used a large cast iron skillet for baking)
- 2) Preheat oven to 350
- 3) Cut your potatoes and layer them in the pan
- 4) Chop the onions and mushrooms, then sprinkle and layer with the potatoes.
- 5) Add salt, pepper, and thyme on the veggies
- 6) Scramble ten eggs with the sour cream (add thyme, salt and pepper to the eggs as well.)
- 7) Fold 1 cup of shredded cheddar into the eggs, then pour over the veggies
- 8) Slice tomatoes and layer across the top of the egg/veggie mix
- 9) Sprinkle thyme, and ½ cup of shredded cheddar over the top
- 10) Cover and bake at 350 for thirty minutes, then uncover and bake for twenty minutes more, **or** until the center of the eggs are firm.

Serve with sides of sour cream and salsa if you wish. Enjoy!