

JENNY'S ITALIAN & MEXICAN FRITTATAS

Frittata:

6 eggs
3 slices bacon, cooked and diced
1/2 red pepper, diced
1/2 small onion, thinly sliced
1 large clove garlic, diced
1 tbsp butter
big handful cilantro, diced
salt, freshly ground pepper to taste



While cooking the bacon, you can throw in the red pepper to cook in the bacon fat. If you don't want that, just do the veggies in another pan. After bacon is ready, drain and dice and set aside. Add onions and garlic to red pepper. When sauteed, add butter and allow to melt evenly over pan. Add eggs evenly. Sprinkle bacon and cilantro over the top, then cover and allow to cook a couple minutes over medium heat, then transfer to oven on "broil" setting and broil for 3 to 4 minutes, until lightly browned and fluffy. Remove from pan and cut into 6 servings. Serve immediately.

Italian Topping:

2 tbsp sour cream
2 tbsp plain yogurt
1-2 tsp mustard
3-4 leaves basil, diced
salt

Mix everything well and spoon over frittata. Top with fresh, shredded mozzarella cheese.

Mexican Topping:

2 tbsp sour cream
2 tbsp plain yogurt
about 3 tbsp chorizo
1/2 tsp dried oregano
A couple dashes of chili powder

Warm chorizo in a pan over medium heat. Mix with other ingredients and spoon over frittata. Top with crumbled queso fresco.

Recipe Courtesy of Jennifer Raper, www.KitchenPsycho.com