

Don's Frittata

(As seen on [Shul Zoom Video](#).)

12 eggs, beaten
8 oz. Cheese, shredded (gruyere, comte, raclette, fontina or similar)
4 oz. goat cheese
1/8 to 1/4 cup heavy cream
1 Tbl. herbs (thyme, herbs de Provence, whatever)
Black pepper
Pinch salt
3 Tbl. butter
1 Tbl. olive oil
1 Red Pepper, chopped
1 Green Pepper, chopped
1 can artichoke hearts, drained & quartered
6 oz. sundried peppers or tomatoes

1. Heat butter and oil in a large broiler proof skillet.
2. Sauté red and green peppers until they soften. Season with salt and pepper.
3. In a large bowl, add herbs, salt, pepper & cream to eggs. Use a whisk or electric mixer to whip until frothy.
4. Add artichokes and sundried peppers (or tomatoes) to skillet. Stir, heat through, and spread evenly in pan.
5. Pour egg mixture slowly over vegetables.
6. Spread shredded cheese over the eggs and veggies. Top with slices of goat cheese arranged in a circle (or a dodecahedron). Reduce heat to very low.
7. Preheat broiler.
8. Cook until eggs are mostly done, with a thin layer of raw egg/cheese on top. About 5 to 8 minutes. While cooking, run a spatula around the edge of the skillet so steam can escape from under the eggs.
9. Place pan under broiler for a minute or two until top is cooked and browned. This happens fast so keep an eye on it.
10. Remove from broiler and let stand 10 minutes. Serve.