Tomato, Pepper and Egg Frittata



A creative way to serve eggs for breakfast or brunch.

Timing

Prep time	Total time	Skill level
15 mins	**45 mins**	**Easy**

What You'll Need

- 4 Eggs
- 1 Tomato sliced thin
- ½ Red pepper, medium diced
- ½ Orange pepper, medium diced
- ½ Small Vidalia onion, medium diced
- 3 Button mushrooms, medium diced
- (Optional: 4 pieces crispy bacon)
- 3 tbsp. vegetable oil
- Tsp. Butter
- ½ Cup of grated cheddar cheese
- Oven safe frying pan

Directions

1. Preheat oven to 350°F.
2. Sauté onions, peppers, and mushrooms in butter for 3 minutes or until soft. Set aside.
3. Whisk eggs in a bowl and season with salt and pepper.
4. Heat clean pan on medium-high heat. Add oil and coat liberally around the sides.
5. Whisk eggs again to mix thoroughly. Add eggs to the pan.
6. Spread sautéed vegetables out evenly on top of eggs.
7. Add crumbled crispy bacon, if desired.
8. Layer tomatoes to cover.
9. Sprinkle grated cheese over top.
10. Place in oven for 15 minutes.

Optional: Turn the broiler on for the last 5 minutes to brown the top if desired.