

SPINACH & TOMATO RELISH FRITTATA

INGREDIENTS

- 1 x tbsp olive oil
- 250g streaky bacon chopped
- ½ red onion peeled and finely chopped
- 1 clove garlic finely chopped
- 10 eggs
- ½ cup thickened cream
- Salt and pepper
- 80g baby spinach (approx 2 handfuls)
- 250g cherry tomatoes (approx 1 punnet)
- 1 tbsp Long Track Pantry Tomato Relish
(or similar)
- 150g grated cheese
(Mozarella, Tasty or
Cheddar are all good here)



METHOD

- Preheat the oven to 180 degrees Celsius (fan-forced).
- Heat the olive oil in a frying pan over medium heat. Add the bacon, onion and garlic and saute for 3-4 minutes until cooked and golden.
- In a mixing bowl lightly whisk together the eggs, cream, salt, pepper and tomato relish. Set aside.
- Place the cooked bacon mixture into the base of 23cm diameter round oven proof baking dish (or 23cm x 23cm square).
- Sprinkle the baby spinach, and then the cherry tomatoes over the top of the bacon.
- Gently pour the egg and cream mixture over the ingredients in the baking dish.
- Sprinkle over the grated cheese and bake for 30 minutes or until cooked through.
- Serve straight from the dish.