

Spanish-Style Frittata

Ingredients

- 10 large eggs
- 1 oz Parmesan cheese, grated (½ cup)
- 3 Tbsp half-and-half
- 2 scallions, sliced thin
- ½ tsp salt
- ¼ tsp pepper
- 6 oz chorizo sausage, halved lengthwise and sliced thin
- 1 onion, chopped fine
- 1 red bell pepper, stemmed, seeded, and chopped, or roasted and jarred red peppers.



Preparation

1. Adjust oven rack to upper-middle position and heat oven to 475°
2. Whisk eggs, ¼ cup Parmesan, half-and-half, scallions, salt, and pepper together in bowl
3. Cook chorizo in 10-inch nonstick skillet over medium-high heat until beginning to brown, 2 to 3 minutes
4. Add onion and red pepper and cook until browned, 6 to 8 minutes
5. Stir in egg mixture and cook over medium heat, using spatula to scrape bottom of skillet, until large curds form but eggs are still very wet, about 2 minutes
6. Shake skillet to distribute eggs evenly and cook, without stirring, until bottom is set, about 30 seconds
7. Sprinkle remaining ¼ cup Parmesan over top and bake until golden brown, about 5 minutes
8. Serve