

# Leek, Mushroom, Goat Cheese, and Tomato Frittata

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## Ingredients

- 10" non-stick skillet
- 4 oz shiitake mushrooms, or any kind you like
- ½ cup leeks cut into ½ inch pieces
- ½ cup tomatoes, chopped; I used cherry tomatoes
- 1 clove garlic, minced
- ½ teaspoons fresh thyme
- 7 eggs
- splash of milk
- about 3oz goat cheese, or however much you like
- fresh basil for topping; optional
- hot sauce for topping; optional



## Instructions

1. Preheat oven to 350 degrees
2. Whisk the eggs and milk together in a bowl
3. Heat the 10" skillet over medium heat with a couple tablespoons of olive oil
4. Add leeks with a sprinkle of salt, and cook until they have softened
5. Add in the mushrooms and cook until starting to soften, but careful not to soften them too much; add another sprinkle of salt
6. Mix in the thyme and garlic and cook until fragrant, only about 30 seconds to a minute, careful not to burn the garlic
7. Pour in the egg and milk mixture
8. Sprinkle the tomatoes and goat cheese over the top of the eggs
9. Bake for about 15-20 minutes, until the middle is set, careful not to overcook, if the sides start to brown too much, remove from the oven
10. Slide the frittata out of the pan onto a plate; this is why you want to use a non-stick skillet, otherwise you may have a problem removing the frittata from the pan
11. Top with torn fresh basil and/or hot sauce; optional

Recipe by From Scratch With Maria Provenzano at <http://fromscratchwithmaria.com/leek-mushroom-goat-cheese-and-tomato-frittata/>