



## Kalettes Frittata

Prep time: 10 minutes

Cook time: 18 minutes

Serves: 2

4 large eggs

1/2 cup water

2 tablespoons olive oil

1/2 medium onion, chopped

3 ounces Kalettes™, cut in half lengthwise

1 cup grape tomatoes, halved

1½ tablespoons grated Parmesan (optional)

In small bowl, add eggs and beat. Add water and mix to combine. Set aside.

In a medium skillet over medium add olive oil and onion. Sauté onion for 5 minutes. Add Kalettes, cover and cook for 4 minutes. Add tomatoes and toss with onion and Kalettes. Cook all ingredients together for 2 minutes. Add eggs to skillet; cover and cook for 5-7 minutes. Use a spatula and lift edge and tip pan to let egg run underneath to cook all the way through if top is not set after 5 minutes. Season with salt and pepper to taste. Finish with grated Parmesan if desired.