

GREEK FRITTATA

Ingredients:

3 tablespoons of butter
1/2 cup of onion (finely chopped)
1/2 teaspoon of garlic (minced)
8 oz of fresh spinach (You could half this amount and throw in a yellow potato if your family isn't crazy about spinach. Just dice the potato in small cubes and sauté with the onions and spinach)
1/2 teaspoon kosher salt
1/2 teaspoon of onion powder and parsley
1/4 teaspoon of pepper
4 oz of original feta cheese (crumbled)
8 eggs (whisked)

Instructions:

Preheat oven to 400. Melt butter in an oven safe skillet over medium heat. While the butter melts, cut up the onions. Stir the onions in the melted butter and let them cook. Slowly stir in the spinach. Don't dump the whole bag or it won't fit in your pan! You have to let it wilt first. Add the garlic and spices. Next, spread the spinach mixture evenly across the pan. Evenly disperse feta on top and let cook for two minutes on medium heat. While the feta is starting to melt, whisk eight eggs. Pour eggs on top of feta and let cook for 2 minutes.
Place pan in the oven and cook for 8-10 minutes at 400 degrees.

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