

# Rainbow Vegetable Frittata

SERVING  
6 people

COOK TIME  
30 min



## Ingredients

- 1 tsp olive oil
- 1 clove garlic, minced
- 2 rashers bacon, chopped
- 1 tsp dried Italian herbs
- 1 Simply Salads Stir Fry Vegetables
- 6 eggs
- 1/3 cup cream
- ½ tsp salt
- ½ tsp black pepper
- ½ cup shredded tasty cheese
- 1 tbsp parsley, chopped

## Method

Preheat oven to 180°C.

In a cast iron skillet, heat olive oil over medium heat. Add garlic, bacon and Italian herbs and sauté for 3-4 minutes. Remove from heat.

Add packet of stir fry vegetables to the pan and toss.

In a small jug whisk together eggs, cream, salt and pepper. Pour over bacon and vegetables and stir lightly to evenly distribute. Sprinkle top with cheese.

Bake for 15-20 minutes until eggs are set. Sprinkle with parsley to serve. Serve warm or cold.