

Tomato-herb Mini Frittatas

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Ingredients

12 large eggs
1 cup half-and-half
1/2 teaspoon salt
1/4 teaspoon freshly ground pepper
2 tablespoons chopped fresh chives
1 tablespoon chopped fresh parsley
1 teaspoon chopped fresh oregano
1 pt. grape tomatoes, halved
1 1/2 cups (6 oz.) shredded Italian three-cheese blend

Directions

Preheat oven to 450°. Process first 4 ingredients in a blender until blended. Stir together chives and next 2 ingredients in a small bowl. Place 8 lightly greased 4-inch (6-oz.) ramekins on 2 baking sheets; layer tomatoes, 1 cup cheese, and chive mixture in ramekins. Pour egg mixture over top, and sprinkle with remaining 1/2 cup cheese.

Bake at 450° for 7 minutes, placing 1 baking sheet on middle oven rack and other on lower oven rack. Switch baking sheets, and bake 7 to 8 more minutes or until set. Remove top baking sheet from oven; transfer bottom sheet to middle rack, and bake 1 to 2 more minutes or until lightly browned.

* Tomato-Herb Frittata: Prepare recipe as directed, substituting a lightly greased 13- x 9-inch baking dish for ramekins and increasing bake time to 18 to 20 minutes or until set. Note: Mixture will rise about 1 inch above rim of baking dish. Hands-on time: 10 min.; Total time: 30 min.