

## **Frittata with Feta, Spinach & Tomatoes**

### **INGREDIENTS**

12 eggs  
¼ c. water  
1 c. fresh spinach leaves (packed) or  
1 10 oz. package frozen  
1/2 c. feta cheese, crumbled  
2 Roma tomatoes, sliced  
4 cloves garlic, minced  
salt and pepper (to taste)

### **PROCEDURE**

Preheat oven to 350F.

Spray a 9x12' cake pan with cooking spray or grease pan bottom and sides with butter. Layer spinach on bottom of pan. Sprinkle with crumbled feta. Add sliced tomatoes.

Crack eggs into a large bowl and whisk with water. Gentle pour whisked eggs over ingredients in pan.

Bake, uncovered, 35-40 minutes, until eggs are done. Remove pan from oven and serve hot. ENJOY!



### **NOTE FROM KENNY:**

This dish is special enough for company, but deceptively simple. Whenever the mood for brunch strikes, this is the ticket.