



A classic Ormsby Hill breakfast, this can be served as breakfast or as a light lunch or dinner with a side salad.

Roasted Vegetable Frittata Ormsby Hill

1 fennel bulb, trimmed, reserving fronds for garnish, cut lengthwise into 1" wedges
1 red onion, cut into 1/8ths
1 red pepper, cut into 1½" dice
1 yellow pepper, cut into 1½" dice
1 zucchini, cut into 1" diagonals
2 parsnips, cut into 1½" pieces
½ pound shiitake mushrooms, sliced in half if small/ quarters if large
1 head broccoli, cut into small heads
½ bunch asparagus, cut into 1½" diagonals
½ pint small cherry or pear tomatoes
1/3 cup olive oil
Kosher salt and freshly ground pepper
12 extra-large eggs
2 cups heavy cream
½ cup half & half
Tabasco sauce
½ cup grated Parmesan cheese
1 cup grated Gruyere cheese

Preheat oven to 425 degrees.

Place the fennel, onion, both peppers, zucchini and parsnips on a sheet pan. Drizzle vegetables with the oil and sprinkle with the salt and pepper to taste. Combine well. Bake for 25 minutes - stirring after 15 minutes of baking.

Add the mushrooms, broccoli, asparagus and tomatoes to the cooked vegetables. Combine well and bake for another 25 minutes - stirring after 15 minutes of baking. Remove from the oven when nicely browned.

Turn the oven down to 350 degrees.

Beat the eggs with the tabasco sauce, to taste, in a large bowl with a wire whisk. Add the heavy cream, half and half, salt, to taste, and Parmesan cheese. Mix well.

Place the roasted vegetables in a greased, 9x13 pan. Sprinkle the vegetables with the grated Gruyere cheese. Bake the frittata for 45-50 minutes, until puffed and set in the middle.

Serve immediately. Can also be served warm or at room temperature.

Serves 8