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Summer Frittata

INGREDIENTS:

1 ear fresh corn, kernels cut off
1 cup diced white onion
1/2 pt. cherry tomatoes
1 zucchini , diced into 1/4" pieces
2 TB. vegetable oil
1 cup shredded Cheddar cheese
1 tsp. Kosher salt
1 1/4 cups milk
1/2 tsp. black pepper
1/2 cup heavy cream
4 whole eggs
2 TB. corn oil

PROCESS:

Mix eggs, cream, milk and salt & pepper for custard.
Heat corn oil in a saute pan over medium heat.
Add onions and cook for 2 min.
Add zucchini and corn and cook for 4 min.
Put vegetable mixture in an 8x8 pan and top with cheese and tomatoes.
Cover with the custard and bake at 350F for 20-30 min. or until custard is firm.