Greek Frittata

Ingredients

- 1 can (14.5 oz) diced tomatoes, drained
- Medium zucchini, diced
- ½ red onion
- 1 T olive oil
- 2 cloves garlic, minced
- ½ t dried basil
- ¼ t dried oregano
- 1 t general purpose seasoning mix
- 6 eggs
- ½ C mozzarella cheese (or more)
- ½ C crumbled Feta (or more)
- 2 T chopped Greek Oregano (optional)
- 2 T chopped fresh basil (optional)
- Greek yogurt for serving
- Kalamata olives for serving

Making it

1. Heat oil in a heavy frying pan which can go under the broiler
2. Add zucchini, onion, garlic, dried herbs and seasoning mix. Sautee 3 minutes
3. Add tomatoes and cook until liquid is nearly evaporated (3-5 minutes)
4. Break eggs into a bowl and beat well. Pour into the pan with the veggies and cook 2-3 minutes or until eggs are starting to set
5. Add half the mozzarella and feta (and most of the chopped fresh herbs if using) and stir gently. Cook 3 minutes
6. Sprinkle remaining mozzarella and feta cheese over the top and cook a few minutes with a lid on the pan
7. When cheese is mostly melted and eggs are fairly set, place under the broiler until top is slightly browned
8. Sprinkle with remaining herbs
9. Serve with Greek yogurt and Kalamata olives

Adapted from: http://www.kalynskitchen.com/2006/07/how-to-make-frittata-greek-frittata.html
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