

## Dan Ralston's Kitchen

### Summer Frittata

Serves 4-6

1 tbs. olive oil  
6 large eggs  
6 slices bacon-cooked and crumbled\*  
1/2 cup shredded zucchini  
12 small cherry tomatoes-halved  
1 tbs. fresh basil- chopped  
1 tbs. fresh Italian parsley-chopped  
2 drops Tabasco or 1/4 tsp. crushed hot red pepper (optional)  
2/3 cup Mozzarella cheese-shredded  
1/4 cup freshly grated Parmesan  
Salt & pepper to taste

This Italian style omelet is a summer dish that is extremely easy and versatile. It can be the entree for a summer brunch or supper or served at room temperature as a first course for a summer dinner party.

In a mixing bowl whisk the eggs until well combined and the whites completely incorporated. To the eggs add the bacon, zucchini, tomatoes, basil, parsley, and Tabasco. Stir the mixture gently to evenly distribute the ingredients.

Heat the olive oil (over low heat) in a non-stick skillet, swishing it around to coat the pan. Add the egg mixture to the skillet and top with the cheeses. Cook over very low heat until all but the top of the frittata has set (15-20 minutes). After bottom has set, place the pan two to three inches under the broiler and carefully broil until top is set and the cheeses just begin to brown.

Slide onto a warmed platter and serve in wedges.

\*For variety any number of meats or shellfish could be substituted for the bacon. Prosciutto ham, country ham, cooked shrimp, cooked country or Italian sausage, are just a few of the options however the frittata is best when just a small amount of meat or fish is used so that the freshness of the summer vegetables and herbs is not masked.

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