

Fabulous Frisky FRITTATA

Ingredients

- 2 tsp garlic infused oil
- 2 eggs
- 1/4 cup Asiago cheese - grated
- Salt & Pepper
- 1 cup sliced sweet pepper (red, yellow, orange, or green)
- Dash of diced onion (to taste - like one slice diced-up)

Preparation

1. Beat the eggs, mix with peppers, onions, salt & pepper
2. Heat garlic oil in frying pan over medium-low heat
3. Pour egg mixture into frying pan & cook until eggs are firm, but glossy on top, and the sweet peppers & onions are somewhat cooked.
4. Flip the egg frittata with a spatula & top with asiago cheese
5. Cook for a few minutes more until asiago cheese is melted.