



The William Miller House Bed and Breakfast

Richmond, Virginia 23220

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Miller House Fresh Herb or Vegetable Frittata



Special equipment: None, though we do serve the frittata in individual egg dishes (plats d'oeuf) purchased at E Delliheran in Paris.

Ingredients

Serves two

½ cup cheddar or jalsberg cheese
4 extra large eggs or 5 large
2/3 cup mayonnaise
¼ teaspoon salt

1 Tablespoon chopped herbs for example: rosemary, oregano, marjoram, sage, thyme, and chives

Paprika for garnish

Preheat oven to 375°F. Grease 2 plat d'oeuf dishes, 2 individual casserole dishes, or one 10 inch frying pan.

In a large bowl combine mayonnaise, eggs, salt and herbs. Pour ½ mixture into plats, add cheese. Add remaining egg mixture.

Bake for 12-15 minutes until puffed, do not over cook.

Just before serving, sprinkle with paprika.

To add vegetables, use ¼ cup red bell pepper, diced, ¼ cup green bell pepper, diced and ¼ white or yellow onion, diced. Add the vegetables with the cheese above.