

Spring Pea & Herb Frittata

PAIRED WITH BOYA SAUVIGNON BLANC

Ingredients

- 8 eggs
- $\frac{1}{2}$ cup plain Greek yogurt
- $\frac{1}{4}$ cup shredded parmesan cheese
- $\frac{1}{4}$ cup roughly chopped mint leaves
- 2 tbsp. chopped fresh chives
- 1 tsp. sea salt
- freshly ground black pepper
- 2 tbsp. butter
- 8 oz. fresh or frozen baby peas (*thawed and drained if frozen*)
- 2 oz. plain goat cheese, *crumbled*

Preparation

Preheat oven to 300°. In a medium bowl, whisk together eggs, yogurt, parmesan, herbs, salt and pepper to taste. In an oven-safe 10-inch skillet, melt butter over medium heat, completely coating the pan. Add the peas and sauté for about 2 minutes. Pour in the egg mixture over the peas. Sprinkle goat cheese evenly over the top of the eggs. Without stirring, cook for 5-7 minutes until the bottom is set, watching the heat so that the edges do not brown too quickly. Remove pan from stove and place in the oven. Bake for about 15 minutes until just cooked through. Remove from heat and transfer to a serving dish. Serve with additional yogurt on the side, if desired.



VINE CONNECTIONS