



# Heirloom Tomato and Zucchini Frittata

## Ingredients

- 1 bunch spinach
- 2 tablespoons shallot, chopped
- 4 fresh basil leaves
- 2 Heirloom tomatoes
- 1 medium zucchini
- 3 cloves garlic, minced
- 8 eggs
- 1/2 cup milk
- 1/2 cup white cheddar cheese, shredded
- 1-ounce goat cheese
- 2 tablespoons [Fustini's Basil Crush olive oil](#)
- 1 tablespoon [Fustini's 18 Year balsamic](#), plus more for garnish
- salt and pepper to taste

## Directions

### Step 1.

Preheat broiler. Finely chop shallot, spinach and basil. Slice tomatoes and zucchini about 1/4" inch thickness. Break eggs into large bowl and whisk. Add spinach, basil and cheese to egg mixture. Salt and pepper to taste.

### Step 2.

Heat olive oil in oven-safe skillet over medium heat. Add shallots and cook 5 minutes until translucent. Add garlic and cook for an additional minute. Pour in egg mixture, stir to combine shallot and garlic. Cook until almost set. Layer the tomato and zucchini slices on top of egg mixture to cover. Top with dollops of goat cheese and drizzle with balsamic. Broil until cheese is golden, about 3 minutes. Remove from broiler, cut into wedges and serve with a garnish drizzle of balsamic.