



John's Frisky Frittata

Ingredients

- 4 large eggs
- 1 tablespoon milk
- 2 tablespoons. [Fustini's Garlic olive oil](#)
- 1/2 cup diced red bell pepper
- 1/4 cup diced sweet onion
- 1 cup Asiago cheese - grated
- [Fustini's Tuscan Spice blend](#), salt & pepper to taste

Directions

Step 1.

Crack eggs into a mixing bowl and whisk until pale yellow. Add milk and beat together. Set aside.

Step 2.

Heat Fustini's garlic olive oil in a sauté pan over medium. Sauté peppers and onions. Pour egg-milk mixture into hot pan over peppers and onions. Top with cheese and sprinkle with seasonings to taste. Once frittata bubble and sets up, flip it over and cook until done.