



## Rosemary Frittata

### Ingredients

- 8 eggs
- 3/4 cup 1/2 & 1/2
- 2 sprigs of fresh rosemary
- 1 12oz bag chopped frozen spinach, thawed
- 1 cup grated aged white cheddar cheese
- 1 small onion, diced
- 1 teaspoon sugar
- 2 tablespoons [Fustini's Herbs de Provence olive oil](#), plus more for greasing & brushing
- salt and pepper to taste

### Directions

#### Step 1.

Preheat oven to 375 degrees. Grease an 8" pie plate or square baking dish with a little Herbs de Provence olive oil. Set aside.

#### Step 2.

Heat Herbs de Provence olive oil in medium fry pan over low heat. Add diced onion & sugar to caramelize onion. Beat together eggs, half & half, salt and pepper to taste. Stir in spinach & onions (cooled slightly). Pour entire mixture into prepared pan. Top with cheese & push down slightly to immerse into egg mixture. Pull the rosemary leaves off of stems and scatter throughout.

#### Step 3.

Cook for 25-30 minutes or until eggs are set and slightly brown around edges. Brush lightly with Herbs de Provence Olive oil and cut into wedges just before serving.