

Hatch Chile Frittata with Sunburst Squash and Fischer's Cheddar Cheese

Recipe courtesy of Michael Weinstein, Dread Head Chef, featured Grand Prairie Farmers Market chef.

6 whole eggs
¼ cup of Hatch chiles diced; use half mild and half hot
1 large sunburst squash
¼ cup cheddar cheese
2 tablespoons of canola oil

To make: Preheat oven to 400°F. Meanwhile, in a medium bowl, beat the eggs and season with salt and pepper. Heat the oil in a large nonstick-ovenproof sauté pan over medium heat. Add the sunburst squash and sauté for 3 minutes, then add the chiles and cook for 2 minutes. Add the eggs, lifting the edges with a spatula to allow the uncooked eggs to flow to the bottom. Turn down the heat to low and when the eggs start to set on the bottom, place in the oven. Bake until puffy, golden, and set, 5-8 minutes. Remove from the oven and let cool for 2 minutes. Place a plate over the pan to get the frittata out. To do this, simply hold the plate down to the pan and turn so that the pan is now on top. Slowly lift the pan up and the frittata will be on the plate. Top the frittata with the cheddar cheese and place back in the oven for a minute to melt the cheese.

To serve: Once the frittata has cooled just a little, use your knife to cut the frittata into eight pieces and place on individual plates. Bon Appetit.

Extra Information: You may garnish the frittata with a nice herb salad or mix greens before serving. Simply take some of your favorite herbs or mixed greens, mix together in a bowl with some Texas Olive Ranch Olive Oil and a little kosher salt and black pepper. Place on top of the frittata.