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Classic Frittata Recipe

Elevate your dining experience with this refined yet approachable classic Frittata Recipe.

Craft your own masterpiece by selecting premium fillings such as smoky bacon, spiced chorizo, artisanal breakfast sausage, or robust kielbasa, complemented by fresh, sautéed vegetables like wild mushrooms, sweet bell peppers, and caramelized onions. Bound together with a rich blend of cheeses, this elegant and flavorful dish transitions effortlessly from a luxurious brunch centerpiece to a satisfying evening entrée.

For this frittata recipe (using 8 large eggs), you'll want to use an 8-inch or 9-inch oven-safe skillet preferably nonstick or cast iron.

- An 8-inch pan will give you a thicker, more "deep-dish" style frittata.
- A 9-inch pan will make it slightly thinner and cook a little faster.

If you use a larger pan (like 10 or 12 inches), the frittata will be thinner and may overcook quickly, so you would need to reduce the baking time.

Ingredients:

- 8 large eggs
- 1/4 cup milk or cream
- 1 cup shredded cheese (cheddar, feta, goat cheese, or your choice)
- 1-1/2 cups fillings (e.g., cooked vegetables, spinach, mushrooms, onions, bell peppers, cooked bacon, sausage, or ham)
- 2 tablespoons olive oil or butter
- Salt and pepper to taste

- Fresh herbs for garnish (optional)

Instructions:

1. Preheat the oven to 375°F (190°C).
2. Prepare fillings: Sauté vegetables and meats in an oven-safe skillet over medium heat until cooked through. Remove excess grease if necessary.
3. Beat the eggs: In a bowl, whisk the eggs vigorously with 80 strokes to fully integrate the whites and yolks, creating a smooth, cohesive base for the frittata. Add milk, salt, and pepper and whisk until well combined.
4. Assemble the frittata: Spread the cooked fillings evenly in the skillet. Pour the egg mixture over the top. Sprinkle cheese evenly across the surface.
5. Cook on the stovetop: Let the frittata cook undisturbed for about 2–3 minutes on medium heat until the edges start to set.
6. Transfer to the oven: Move the skillet into the preheated oven and bake for 10–15 minutes, or until the eggs are fully set and the top is lightly golden. The frittata should temp out at 160°F (71°C).
7. Serve: Let cool slightly, then slice into wedges. Garnish with fresh herbs if desired.

Tips:

- Use a nonstick or well-seasoned cast-iron skillet for easy release.
- Almost any cooked leftovers (veggies, meats) can be repurposed into a frittata.
- Add a dollop of sour cream or a splash of hot sauce for extra flavor!