

Roasted Chile Frittata

Serves 6

12 large eggs, lightly beaten
1 tsp salt
½ tsp freshly ground black pepper
1-2 tsp chile powder
½ bunch cilantro leaves, chopped (aka coriander leaves)
1 tbsp olive or hemp oil
1 small onion, finely chopped
1 ½ red pepper, roasted, peeled, seeded and cut into strips
2 poblano chiles, roasted, peeled, seeded and cut into strips
1 cup manchego or jack cheese, grated
Cilantro sprigs for garnish



Local Ingredients:

Cilantro
Eggs
Hemp Oil
Onions
Poblano Chiles
Red Pepper



In a large bowl, combine the eggs with the salt, pepper, chile powder and cilantro and whisk until blended. Set aside.

Heat olive oil in a 10" oven proof skillet over medium heat. Saute the onion until soft and golden, about 6 minutes. Add the red pepper and poblano and cook for 2 more minutes. Pour the egg mixture into the pan and swirl to create an even layer. Reduce the heat to medium low, and sprinkle the cheese on top. Cover and cook until the eggs are nearly set.

Turn on the broiler and place the pan under the broiler for a minute or two to set the top. Remove from heat, and let cool 5 minutes. Cut into wedges and garnish with cilantro leaves.