

## Lemon Frittata with Leeks and Goat Cheese

makes 1 10-inch frittata

7 eggs

1 Meyer lemon, zested

3 ounces goat cheese

Olive oil

2 large leeks, cut lengthwise and rinsed

1/3 cup Italian parsley, chopped Salt and fresh ground black pepper

Pre-heat the broiler. In a large bowl, whisk the eggs until slightly bubbly and well-mixed, and then stir in the lemon zest. Crumble in the goat cheese. Heat about a tablespoon of olive oil in a deep skillet over medium heat. It can be cast iron or another metal; just make sure it can go in the oven. Trim the leeks of any dry or browned edges on the green tops, and then slice the remaining stalk into half-moons. Toss everything into the skillet and cook, stirring frequently, for about ten minutes or until the leeks are softened. Stir in the parsley and cook just until wilted. Remove from the heat and add salt and pepper to taste. Let cool for just a minute or two, then pour the cooked leeks into the bowl with the eggs and stir. Put the skillet back on the heat and film lightly with just a bit more olive oil. Pour the egg and leek mixture in and cook over medium heat for about 10-15 minutes, or until the frittata has mostly set. Use a spatula to lift up the edges and make sure it's cooking evenly, letting the uncooked eggs run down into the bottom of the pan. When the frittata has set, put under the broiler for 3-5 minutes, or until the top is golden brown and slightly puffy. Remove from the oven and let rest for 5 minutes. Flip out onto a platter and serve immediately.