

Bacon & Heirloom Tomato Frittata

6 ingredients · 30 minutes · 2 servings



Directions

1. Preheat the oven to 350°F (177°C).
2. In a small bowl, whisk the eggs together and add the basil and sea salt. Set aside.
3. Heat a small cast iron pan over medium heat and add the bacon. Cook until the fat renders off, about 5 minutes. Remove the bacon and set aside. Add the onion and cook for 2 to 3 minutes.
4. Add the bacon back to the pan along with the eggs. Cook over medium heat for about 4 to 5 minutes, careful not to disturb the setting egg. Add the tomato slices on top and place in the oven to cook for 20 minutes.
5. Remove from the oven and garnish with extra basil if desired. Let it cool slightly, serve and enjoy!

Notes

Leftovers

Refrigerate in an airtight container for up to two days.

More Flavor

Add minced garlic and/or chili flakes.

No Pork

Use turkey bacon instead.

Ingredients

- 5 Egg
- 1 **tbsp** Basil Leaves (chopped)
- 1/8 **tsp** Sea Salt
- 4 **slices** Organic Bacon (chopped)
- 3/4 **cup** Red Onion (thinly sliced)
- 2 Tomato (heirloom, sliced)