

Zucchini-and-Pecorino Frittata

Adapted slightly from Torakris' recipe on [eGullet](#)

3 Tbs olive oil

1 red onion, halved and thinly sliced

1-1 ½ lb zucchini, thinly sliced into half-circles

2 Tbs fresh basil, chopped

6 large eggs

S & P

½ cup good-quality Pecorino Romano, grated

In a 12-inch nonstick skillet, heat 2 Tbs olive oil over medium heat. Sauté onions until wilted, about 5 minutes. Add zucchini and cook, stirring occasionally, until tender, about 10 minutes. Add basil and remove from heat. Drain in colander.

Crack eggs into a medium bowl and whisk with a fork. Add salt and pepper and cheese, stirring to mix. Add zucchini and onion and stir to mix evenly.

Heat remaining Tbs oil over medium heat. Add egg mixture, using fork to distribute evenly over pan. Reduce heat to low and cook until set, 12 to 15 minutes or so. Remove from heat and slide frittata onto a large plate. Place skillet over plate, and invert frittata back into skillet. Cook a few minutes more. Invert frittata onto plate to serve. Eat at room temperature or cold. Serves 6-8 as a first course or 4 as a main dish.