



Vegetarian



Easy



45 mins – 1 hr

Goats cheese and pesto frittata

SERVES: 4

PREPARATION TIME: 15 minutes

COOKING TIME: 25-30 minutes

Ingredients

- 2 tbsp Filippo Berio Olive Oil
- 2 tbsp Filippo Berio Extra Virgin Olive Oil
- 2 garlic cloves, peeled and finely chopped
- 100g frozen peas
- 8 spears of asparagus, chopped into 3cm pieces
- 8 large eggs
- 3 tbsp Filippo Berio Classic Pesto
- 100g firm goats cheese, sliced
- 80g rocket leaves

Method

1. Pre heat the oven to 180C Gas Mark 6. Add the oil to a non-stick frying pan and cook the garlic over a medium heat for 30 seconds or until just brown. Add the asparagus and peas and cook for a further 2

minutes.

2. In a large bowl, beat the eggs and season to taste with salt and freshly ground black pepper. Add the peas, asparagus and the Filippo Berio Classic Pesto. Tip the mixture into a large oven proof frying pan.
3. Cook over a low heat for 5 minutes. Dot over the goat's cheese slices and cook in the oven for 10-15 minutes or until golden and cooked through. Scatter over the rocket leaves and serve with a drizzle of Filippo Berio Extra Virgin Olive Oil.