



## **Denver Brunch Frittata**

*A new flavor idea for breakfast or an easy supper*

- 2 Tablespoon olive oil
- 1/2 cup chopped onion
- 1 cup multi-colored sweet bell peppers
- 1 teaspoon chili powder, divided
- 2 ounces sliced deli honey ham, chopped
- Salt and black pepper to taste
- 8 large eggs
- 1 tomato, cut into 6 slices
- 1/2 cup Monterey Jack Pepper Cheese or Sharp Cheddar, shredded
- Fresh thyme or chopped oregano leaves, as desired
- Hot sauce to taste

Preheat oven to 350 degrees F

Heat the oil over medium heat in a 9 inch cast iron ovenproof skillet; Add the onions, bell peppers, season with the ½ teaspoon chili powder, salt and black pepper. Saute the vegetables until softened about 5 minutes. Place ham over pepper mixture.

Whisk eggs. Season with salt, black pepper and remaining chili powder. Pour the eggs over the pepper mixture; stir until mixed, then let the eggs cook, for 2 minutes.

Top with tomato slices, sprinkle with shredded cheese, sprinkle with thyme or chopped oregano as desired. Dot with hot sauce to taste; place pan into pre-heated oven.

Bake the frittata for 8-12 minutes until puffed and firm for desire doneness, remove it from the oven

If you want more color, place the frittata under the broiler for a couple of minutes until browned. Transfer the frittata to a rack (in or out of the hot skillet) and let it rest for 10 minutes. Serve the frittata while warm. 6 servings.

**Recipe Inspired by** Dorie Greenspan, *Western Frittata*, *Everyday Dorie, The Way I Cook*, Houghton Mifflin Harcourt, 2018.

**Cook's Note:** This is a make it your way recipe that allows you to add or substitute your choice of optional meat, seasonings and vegetables to please your family and friends. Dorie suggests that you bake it for the longer time to assure firmness if you want to serve it turned out of the skillet.

**About the Recipe:** This frittata combines the flavors of a Denver sandwich with ease of preparation of a frittata by including sweet peppers, onions and ham.