

# Zucchini Frittata with Tomato Basil Salad

30 minutes | 2 servings



## Find cookware

[chef's knife](#)  
[colander](#)  
[cutting board](#)  
[garlic press \(optional\)](#)  
[grater](#)  
[measuring spoons](#)  
[mixing bowls](#)  
[oven mitts](#)  
[spatula](#)  
[stainless steel or cast iron skillet](#)  
[stirring spoon](#)  
[whisk or fork](#)

## Grab ingredients

6	eggs
½ small pkg	fresh basil
1 clove	garlic
½ (8 oz) block	mozzarella cheese
2	tomatoes
½ medium	yellow onion
1 medium	zucchini squash
	black pepper
	extra virgin olive oil
	salt

## Cook & enjoy

- 1 Wash and dry the fresh produce.  
1 medium zucchini squash  
2 tomatoes  
½ small pkg fresh basil
- 2 Peel and small dice onion; peel and mince garlic.  
½ medium yellow onion  
1 clove garlic
- 3 Preheat a skillet over medium-high heat.
- 4 Preheat oven to broil and position rack under the broiler.
- 5 Once the skillet is hot, add oil and swirl to coat the bottom.  
1 tbsp extra virgin olive oil
- 6 Add onion and garlic to the skillet and cook, stirring occasionally, until softened, 3-4 minutes.
- 7 Trim ends from the zucchini and grate coarsely.
- 8 Add zucchini and salt to the skillet; cook, stirring occasionally, until zucchini is tender and most of the liquid has evaporated, 5-6 minutes. Use a spoon to remove excess liquid if necessary.  
½ tsp salt
- 9 Meanwhile, grate mozzarella. Whisk eggs in a medium bowl; add half the cheese and stir to combine.  
½ (8 oz) block mozzarella cheese  
6 eggs
- 10 Spread the zucchini evenly in the skillet. Reduce heat to medium-low and pour in the egg mixture. As eggs set around the edge of the skillet, gently lift cooked portions with a spatula to allow uncooked egg to flow underneath. Cook until bottom and sides are firm but the top is still runny, 5-7 minutes.

- 11 Slice tomatoes into wedges and place in a medium salad bowl; drizzle with olive oil and season with salt and pepper.  
1 tsp extra virgin olive oil  
 $\frac{1}{6}$  tsp salt  
1 pinch black pepper
- 12 Sprinkle remaining cheese over the frittata; place skillet in the oven and broil until the top is set, 2-3 minutes.
- 13 Pick leaves off the stems of the basil, roll up crosswise, and thinly slice into ribbons. Add to the bowl with the tomatoes and toss to combine.
- 14 To serve, cut frittata into wedges and divide between plates with the tomato salad on the side. Enjoy!