

FRITTATA WITH FRESH HERBS

6 large eggs

1/4 teaspoon salt

1/3 cup (loosely packed) of your favorite fresh herbs, finely minced -- our favorite combo is mint leaves, thyme, rosemary and parsley

1/4 cup grated Parmigiano-Reggiano cheese Dash of hot paprika or cayenne 1 Tablespoon olive oil

Preheat oven broiler. Whisk eggs together with the salt, mint, and cheese. Season the mixture lightly with hot pepper.

Heat oil in a 9 1/2 inch oven-proof skillet. Add egg mixture, which will puff up. When all but top 1/4 inch is set, remove pan from heat and place under broiler for 2-4 minutes. Remove from heat and flip onto a plate.

Eat while warm or let cool and serve at room temperature cut into wedges.