## Broiled Heirloom Tomato & Rosemary Frittata

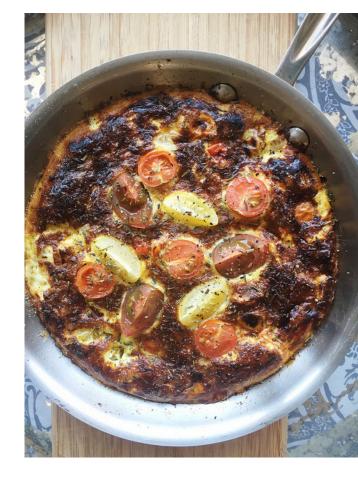
MIND foods: Vegetables, olive oil

Serves 2

Time: 40 minutes Difficulty: Easy

## **Ingredients**

- 1 T extra-virgin olive oil
- ½ small yellow onion, diced
- 3/4 cup quartered heirloom cherry tomatoes, divided
- 1 T chopped fresh rosemary, divided
- 4 eggs, whisked
- Salt and pepper, to taste



## Method

- 1. Preheat the broiler.
- 2. In an oven-safe, 8-inch pan, heat olive oil over low-medium heat. Add onion and sauté until fragrant, 1 to 2 minutes. Add ½ cup cherry tomatoes until warmed through and liquid begins to simmer, 2 to 3 minutes. Sprinkle with salt and pepper, if desired.
- 3. Add most of the rosemary and stir for another minute. Liquid in pan will thicken slightly into a sauce-like consistency.
- 4. Pour eggs into pan and quickly and gently stir to evenly distribute ingredients. Let sit, cooking until edges begin to pull away from pan, about 10 minutes. Turn off heat.
- 5. Top with remaining rosemary and a final dash of salt and pepper, if desired. Gently place remaining ¼ cup tomatoes on top of frittata, cut side up.
- 6. Transfer pan to broiler for 1 to 2 minutes until top is lightly browned.
- 7. Remove from broiler and let cool for 1 to 2 minutes before serving.