

FRITTATA WITH GARLIC, BACON, ROASTED TOMATOES, AND THYME

by [Nancy Silverton](#)*Nancy Silverton*

This is a quick meal that Add a simple green salad, and this meal is sure to become a regularly requested favorite. The beautiful arrangement of ingredients topped with the garlic confit will not only change the way you prepare eggs, but make a perfect meal for any weeknight.

ACTIVE TIME

35 mins

TOTAL TIME

40 mins

PORTIONS

1 serving

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► INGREDIENTS

1/2 C. •

Peeled Garlic Cloves

1 •

Dried Arbol Chile Pod

1/2 C. •

Extra-Virgin Olive Oil

1 •

Scallion

- 3 •
 - Large Eggs
 - - Salt
- 4 •
 - Slices Cooked Applewood-Smoked Bacon
- 2 T. •
 - Unsalted Butter
- 5 •
 - Roasted Cherry Tomatoes
- 5 •
 - Cloves Garlic Confit
- 1/2 tsp. •
 - Fresh Picked Thyme Leaves
- 1 ounce •
 - Fresh Goat Cheese
 - - Freshly Ground Black Pepper
 - - Wedge of fresh parmesan cheese for grating

RECIPE

- ▶ **STEP 1**

For the garlic confit, combine the garlic, chile pod and olive oil in a small saucepan. Heat the oil over low heat until it just starts to bubble; you will start to hear the first sizzling noises and the first rapid bubble start to come up. Reduce the heat and simmer the garlic cloves until they're soft, buttery and spreadable, about 20 minutes. (They'll still be white, not golden.)
- ▶ **STEP 2**

Remove the garlic cloves from the heat and allow to cool. You can store with the oil and chile pods, refrigerated in an airtight container for several days. To store the garlic for a longer period of time, add enough oil to completely cover the cloves and refrigerate them for up to several weeks. For each frittata, trim and thinly slice the scallion. Whisk the eggs in a small bowl with 0.25 teaspoon (3g) kosher salt and about 1 teaspoon (5ml) water. Add the sliced scallions and whisk to combine.
- ▶ **STEP 3**

Thinly slice the bacon into shreds. Before you begin to cook the eggs, have the sliced bacon, cooked tomatoes, crumbled cheese, garlic cloves from the confit and thyme leaves ready and in front of you. *To make one finished cup of roasted cherry tomatoes, adjust the oven racks so it is on the highest shelf, and preheat the oven to 500F (260C). On a rimmed baking sheet, toss two cups of cherry tomatoes (partially halved, but left intact) with three tablespoons olive oil, one teaspoon sugar and salt to taste. Broil until they are soft and caramelized around the edges, about 10 minutes.
- ▶ **STEP 4**

Melt the butter in an 8-inch (20cm) non-stick skillet over low heat until it is hot and foamy, about 3 to 5 minutes.
- ▶

STEP 5

Pour the eggs into the pan. As they cook, use a heatproof rubber spatula to draw the edges inward, away from the sides of the pan, tilting the pan so the raw egg fills the empty space created. Continue gently cooking and pulling the eggs in this way until no egg runs off when you tilt the pan. Turn off the heat and scatter the garlic, thyme, tomatoes, cheese, and bacon over the frittata. Sprinkle with black pepper and freshly grated parmesan. Gently slide the frittata from the skillet onto a plate. Repeat, making additional frittatas in the same way to serve as many people as you want.

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