

Roast Vegetable Frittata

Ingredients

4 eggs

**1 cup roasted vegetables (such as pumpkin, potato, parsnip, beetroot, capsicum), cut into
2cm chunks**

2 tbs grated parmesan

1/4 cup shredded basil leaves

Method

Preheat the grill to high. Place eggs in a bowl and whisk lightly, then season with salt and pepper. Place vegetables into a 20cm non-stick frying pan with heatproof handle and warm over medium heat for 1-2 minutes.

Add the eggs and reduce heat to low, cover and cook until eggs have almost set. Sprinkle over the parmesan and shredded basil, then place the frying pan under the grill for 3-4 minutes or until golden and puffed.

Slice into wedges.