**LOCAL RECIPE**

**SUMMERTIME FARMERS MARKET FRITTATA**

**TOTAL TIME: 30 minutes**
**SERVES: 6-8**

**INGREDIENTS**

- 8 each large eggs (Dustin’s Eggs)
- 2 tablespoons olive oil (Texas Hill Country Olive Company)
- 2 tablespoons butter
- 2 each ears of corn, shucked and off the cob (Nawara Family Farm)
- 1/2 cup red onion, diced (Cellar Farms)
- 1 cup cherry tomatoes, sliced in half (Atkinson Farm)
- 1 yellow squash, diced (Nawara Family Farm)
- 4 tablespoons parsley, roughly chopped (Sullivan’s Happy Heart Farm)
- 4 oz goat feta cheese, crumbled
- as needed sea salt (Salt Masters) and pepper

**DIRECTIONS**

1. Preheat oven to 400 degrees.
2. Whisk eggs in a large bowl until blended together. Season with salt and pepper. In a 8 to 10 inch oven safe skillet, heat the olive oil and butter. Sauté the onions, squash and corn until soft. Add the egg mixture to the pan and allow cooking until the egg sets slightly around the edges.
3. Sprinkle cheese, parsley, and cherry tomatoes on top of the frittata. Place the skillet in the oven and bake for 10-15 min. or until it turns golden brown and the egg puffs up. When removing the frittata from the oven make sure the center is completely cooked and firm.
4. Allow the frittata to rest for five min. then cut into wedges and serve.