

Persian Herb Leek Frittata

- 3 T olive oil, divided
- 1 onion, finely chopped
- 1 leek, white and pale-green parts, finely chopped
- 5 large eggs
- 1½ t kosher salt
- 1 t baking powder (omitted here)
- 1 t freshly ground black pepper
- ½ t ground turmeric
- 1½ c each finely chopped cilantro, dill, parsley
- 1 T dried fenugreek leaves (I substituted 1/2 tablespoon each of fennel and mustard seeds)

Heat 2 tablespoons oil in a medium-sized pan over medium-low heat. Cook onion and leek, stirring occasionally, until very soft but not brown, 10 minutes. Transfer to a plate to cool.

In a large bowl combine eggs, salt, baking powder, pepper, and turmeric. Add onion mixture, fresh herbs and fenugreek.

Preheat oven to 375F. Brush a casserole dish with a tablespoon of olive oil. Pour in egg mixture and cook until just set, 20 minutes, then broil for one minute. Serve Persian Herb Leek Frittata hot, warm, or cold with a large dollop of 2 % Greek yogurt. Serves 6 - 8.

Jittery Cook

adapted from Bon Appétit's chef Andy Baraghani