

BERTS Frittata (Bacon, Egg, Ricotta, Tomato + Spinach)

2 large tomatoes
10 slices (or 1 package) bacon
10 eggs
1 cup liquid egg whites (if you don't want to use egg whites, just throw in the other 2 eggs from the dozen)
1 cup ricotta (I use whole fat)
3/4 tsp. Kosher salt
1/2 tsp. freshly ground black pepper
1/2 tsp. ground mustard
1 cup baby spinach, roughly chopped
1 cup grated cheddar (optional)

Slice tomatoes so you have about 6 thick pieces to lay on top of the frittata. Sprinkle both sides with a little Kosher salt. Allow to rest for about 15 minutes, or while you roast the bacon.

Preheat oven to 400.

Place baking racks in a large baking sheet. Lay bacon on top and roast at 400 for 20–25 minutes, until bacon is crispy. Allow to cool. (This can be done up to 3 days ahead of time. Just store in an airtight container in the fridge.)

Meanwhile, whisk together the remaining ingredients (eggs through cheddar).

Preheat oven to 350.

Crumble or chop bacon into small pieces. Add to the egg mixture. Pour into a 9x13 baking dish sprayed with cooking spray. Place sliced tomatoes on top. Bake at 350 for 50 minutes to 1 hour (depending on your oven) or until the middle of the frittata is set (it doesn't jiggle when you move it).

Remove from oven and allow to rest for 10 minutes before cutting.



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