

Greek Frittata with Spinach, Oregano and Feta Cheese

Serves 6

2 tsp olive oil	8 large eggs
½ C chopped onions	1 C finely crumbled feta cheese
1 tsp oregano flakes	½ tsp spike
2 C spinach	¼ tsp garlic salt
	¼ tsp black pepper

- Preheat oven to 400
- Heat 2 tsp olive oil in an 8" or 10" ovenproof skillet over medium-high heat
 - Add onion and oregano and cook until soft and translucent – about 5 minutes
 - Whisk eggs, cheese, spike, salt and pepper together until thoroughly combined
- Add the spinach, tossing quickly until leaves are barely wilted – about 30 seconds
 - Add the egg mixture and cook covered over low heat for 5 minutes
- Place in oven, uncovered, 10 to 15 minutes until eggs are set