



## Zucchini and Onion Frittata

**GF**  
option

**V**  
option

### INGREDIENTS

10 Hy-Vee large eggs  
½ tsp Hy-Vee salt  
⅛ tsp Hy-Vee ground black pepper  
1 tbsp Hy-Vee vegetable oil  
1 small red onion, thinly sliced  
2 medium zucchini, thinly sliced, divided  
1 tbsp fresh lemon zest  
¼ tsp Hy-Vee crushed red pepper, plus additional for serving  
1 dash Hy-Vee dried thyme leaves  
1 cup Soiree fresh mozzarella cheese, shredded  
Fresh thyme, for garnish

### PREPARATION

- 1** Preheat oven to 375°. Whisk together eggs, salt, and pepper in a medium bowl; set aside.
- 2** Heat vegetable oil in a 12-inch cast iron skillet over medium heat. Add red onion and 1 thinly sliced zucchini. Cook 8 to 10 minutes or until onion begins to caramelize. Stir in lemon zest, ¼ teaspoon crushed red pepper, and dried thyme.
- 3** Carefully pour egg mixture over vegetable mixture in the skillet. Reduce heat to medium-low. Arrange additional sliced zucchini in a circular fashion on top; sprinkle with shredded fresh mozzarella. Cook, uncovered 4 to 6 minutes or until bottom and edge of egg mixture begin to set.
- 4** Transfer skillet to oven; bake 15 to 18 minutes or until center is set and edge is golden. Let stand for 5 minutes. Garnish with fresh thyme leaves and additional crushed red pepper, if desired. Cut into 8 wedges to serve.