

# AAA Recipe Corner



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## Dutch Oven Vegetable Frittata

### Ingredients

Serves 6

10 large eggs

1/2 cup heavy cream

1 1/4 teaspoons kosher salt

1/4 teaspoon ground black pepper

1/2 teaspoon baking soda

1 cup chopped fresh kale

1 cup chopped red bell peppers

1/2 pound cherry tomatoes

1 cup chopped zucchini

1 cup shredded cheddar

### Directions

In a charcoal chimney, light up 22 briquettes. In a large bowl, whisk together the eggs, cream, 1 teaspoon salt, black pepper, and baking soda. Mix in the vegetables and cheese. Pour into a 10-inch Dutch oven and cover. Place 14 coals on top and 8 underneath the Dutch oven (350°F). Cover and bake for 40 minutes or until the center of the frittata is set. Check the frittata after 30 minutes for cooking progress. Let the frittata cool for about 5 to 10 minutes, then slice into wedges and serve.