

# Zucchini and Mozzarella Frittata

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## Ingredients

- 4 tablespoons olive oil, divided
- 1 large zucchini, thinly sliced
- 1 yellow onion, chopped
- 1 tablespoon chopped fresh oregano leaves
- 4 cloves garlic, finely chopped
- 8 large eggs
- 1 teaspoon kosher salt
- ¼ teaspoon crushed red pepper, plus more for serving
- 4 ounces fresh mozzarella, cubed (about ¾ cup)

## How to Make it

**Step 1** Preheat oven to 350°F. Heat 2 tablespoons oil in a 10-inch ovenproof skillet over medium. Add zucchini, onion, oregano, and garlic and cook, stirring often, until vegetables are slightly softened, 8 to 10 minutes.

**Step 2** Whisk eggs, salt, and crushed red pepper until combined. Add remaining 2 tablespoons oil to skillet, tilting to distribute. Pour egg mixture over vegetables and shake skillet to help eggs settle. Cook over medium until edges begin to set, 2 to 3 minutes. Top with cheese.

**Step 3** Transfer skillet to oven and cook until top is just set, 13 to 15 minutes. Let cool slightly.

**Step 4** Gently slide frittata out of skillet and season with more crushed red pepper.