

KOHLRABI FRITTATA

INGREDIENTS

- 2 tbsp. olive oil
- 1 clove garlic - minced
- 1 bunch Swiss chard - stems removed, roughly chopped
- 1 kohlrabi - stems removed, leaves chopped, bulb thinly sliced
- 6 eggs
- 1 Roma tomato - concasse
- 1/4 cup leek - thinly sliced

PREPARATION

1. Preheat oven to 350°F. Toss 1 tbsp. of the oil and 1/2 of the minced garlic with the sliced kohlrabi bulb.
2. Roast in the oven for 10 minutes and set aside.
3. In a large sauté pan, heat the remaining olive oil and the garlic.
4. Add the greens and cook until soft and wilted, for about 15 minutes.
5. Meanwhile, crack the eggs in a bowl and scramble lightly. Add the tomatoes and leeks and stir to combine. Add the cooked greens to the bowl and stir.
6. Pour into a an oiled pie pan. Place the roasted kohlrabi on top and bake for 30 minutes or until the eggs have set completely.
7. Allow to cool slightly.
8. Serve warm.

