

# Dinah's Kitchen

## Prosciutto Fresh Mozzarella Frittata

- 10 large eggs
- 1/4 cup milk
- 2 tablespoons freshly grated Parmigiano-Reggiano cheese
- 2 tablespoons chopped parsley
- 2 tablespoons chopped basil
- 3/4 teaspoon salt
- 1/2 teaspoon freshly ground pepper
- 3 tablespoons extra-virgin olive oil
- 2 medium shallots, thinly sliced
- 1 medium tomato, cut into 1/2-inch dice
- 4 thin slices of prosciutto, cut into 1/4-inch strips
- 4 ounces grated fresh mozzarella,

Preheat the oven to 350°. In a large bowl, beat the eggs. Beat in the milk, Parmigiano-Reggiano cheese, parsley and basil. Season with salt and pepper.

In a skillet, heat the olive oil. Add the shallots and cook over moderate heat until softened, about 7 minutes. Add the tomato and prosciutto and cook, stirring, until warm, about 2 minutes. Add mixture and mozzarella to eggs and then pour into 8 inch oven proof dish.

Bake the frittata for about 20 minutes, until just firm when lightly pressed. Let cool for 5 minutes, then cut into wedges and serve.