



# Oven Baked Spinach Frittatas



DIFFICULTY: EASY



PREPARATION TIME: 15  
MINS



COOKING TIME: 22 MINS



SERVES: 8

## Ingredients

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8 eggs, lightly beaten

300ml cream

4 slices white bread, toast thickness

$\frac{3}{4}$  cup sliced green shallots

100g baby spinach leaves, shredded

150g feta, crumbled

$\frac{1}{4}$  tsp ground nutmeg

Pepper

1 cup grated mozzarella cheese

## Method

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Preheat the oven on CircoTherm to 190°C.

Place the eggs and the cream in a large bowl and mix well. Remove the crusts from the bread and cut each slice into 16 squares. Add the bread pieces to the egg mixture and stir to combine. Allow to stand for 5 minutes.

Add the shallots, spinach, feta and seasonings and mix well. Pour the mixture into 8 x 200ml greased ramekins. Sprinkle with the mozzarella cheese. Arrange the ramekins on the universal tray and cook on shelf position 3 for 20 to 22 minutes or until puffed and golden.

## Notes

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