

# WARRIGAL GREEN FRITTATA

---

Serves 3-4

## INGREDIENTS:

8 Eggs

½ Cup milk

½ Cup spring onions - sliced

1 Cup wilted warrigal greens (New Zealand Spinach!), roughly chopped

200g Feta cheese

Salt and pepper to season

Oil for the pan

You will need an oven proof frying pan.

## DIRECTIONS

---

Preheat the grill.

Whisk the eggs and the milk together in a bowl and then add the onions, the warrigal greens and the feta cheese.

In an oven proof frying pan add 2-3 tbsp oil and brush it around the pan. Heat the pan gently on the hob before pouring in the egg mixture. Cook on a medium heat until the bottom of the mixture starts to set.

Put the frying pan under the grill to cook the top of the frittata - you want the mixture to be set and a nice golden colour.