



SAVE  MORE
THAN FOOD
MAKE A DIFFERENCE

LEFTOVER ROASTED VEGETABLE FRITTATA

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YIELD: 4 SERVINGS | **TIME:** 35-40 MINUTES

FOOD SAVING HACKS

This frittata makes the most of what you already have. Use the same milk you bought for the **Leek and Potato Soup**, and top with any bits of cheese – you can't go wrong with any kind!

INGREDIENTS



1 tablespoon
olive oil



1 cup
leftover roasted
vegetables



6 eggs



½ cup milk



Salt and pepper
to taste



**½ cup grated or
crumbled cheese**
(optional)



Herbs
(optional)

INSTRUCTIONS

1. Preheat the oven to 350°F
2. Heat the olive oil in an oven-safe skillet over medium heat.
3. Add the roasted vegetables and cook until heated through.
4. Whisk together the eggs, milk, salt and pepper in a bowl.
5. Pour the egg mixture over the vegetables in the skillet.
6. Sprinkle the cheese over the top of the frittata, if desired.
7. Transfer the skillet to the oven and bake until the frittata is set for about 15–20 minutes.
8. Finish with any fresh herbs you have (thyme is a great option for this recipe!) or extra cheese.

SAVE MORE THAN FOOD! Have random vegetables that need to be used up? This is a great recipe for using whatever vegetables you have in your refrigerator or freezer.