

Three Meat and Goat Cheese Frittata

When you want a light dinner that comes together quickly, and you've got some scraps of cheese and meat lying around, crack a few eggs and grab a skillet. Frittatas are infinitely variable, and while I usually stuff mine with vegetables, this time I went for the bacon, sausage, and prosciutto.

Serves 4

5 strips bacon, cooked, blotted of excess oil, and crumbled
1/2 to 1 link chicken sausage (or pork sausage), cooked and diced
1 to 2 pieces prosciutto (or ham), torn to bits
6 large eggs
2 tablespoons cream
Salt and pepper
1 tablespoon olive oil
1 tablespoon butter
1/2 yellow onion, diced
2 to 3 cloves garlic, smashed and minced
Goat cheese (as much as you like)

Preheat the broiler, with one rack towards the top of the oven and a second rack in the center.

Toss the 3 meats in a bowl and set aside. In a separate bowl, whisk the eggs and cream, and season generously with salt and pepper.

In a 9-1/2" to 10-1/2" ovenproof, nonstick skillet, heat the oil and butter over medium heat. Add the onion and garlic and saute gently until soft and translucent. Sprinkle the meats on top and pour in the egg mixture. Dot the goat cheese on top in little blobs.

Cover and cook over medium-low heat for a few minutes, until the bottom sets but the top is still runny. Pop under the broiler, on the top rack, until the frittata starts to brown and looks set, about 4 minutes, then move to the center rack and cook another 2 to 3 minutes longer to get the inside cooked through.

Serve immediately, or at room temperature.