

# Bacon, Feta, Mozzarella and Kale Frittata

Courtesy of Dale Gray at  
www.thedaleyplate.com

26cm (10") cast iron skillet  
chopping board and knife  
fine grater for onion  
garlic crusher or mincer  
measuring cups  
heatproof stirring spoon  
medium mixing bowl  
metal whisk or fork

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1. **Preheat** the oven to 175°C (350°F).

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2. **Preheat** the skillet to medium-high.

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3. **Add** 4 **bacon rashers**, chopped  
½ **onion**, finely minced  
2 cloves **garlic**, finely minced

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4. **Sauté** until bacon is crisp and onions are translucent, then **drain** off some of the fat.

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5. **Add** 6 cups chopped **kale**

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6. **Sauté** for 2-3 minutes more.

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7. **Whisk** together and **add** 10 **eggs**  
¼ cup chopped **chives**  
**salt and pepper** to taste

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8. **Top** with ¾ cup **feta cubes or crumbles**  
1 cup **sliced mozzarella**

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9. **Remove** from heat, **place** in the oven and **bake** for 15 minutes.

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10. **Grill/ broil** for 5 minutes to get the cheese on top golden.

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11. **Serve** immediately with **pesto** (optional)

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