

# Greens, Radish, and Goat Cheese Frittata

Serves 6

*There's nothing tricky or complex about making a frittata. Good ingredients, a bunch of eggs, and an appetite are really all you need. While the recipe below is delicious, feel free to riff on it based on your personal tastes and what you have on hand.*

10 large eggs  
1 teaspoon salt, more to taste  
Freshly ground black pepper, to taste  
6 ounces Vitamin Greens or spinach, kale, or collard greens, thinly sliced  
2 tablespoons extra virgin olive oil  
½ cup chopped garlic chives (or substitute regular chives or 2 cloves minced garlic)  
2 thinly sliced radishes  
1 cup cooked rice (any rice works provided it has already been cooked)  
2 ounces goat cheese

Place a rack in the top third of the oven and preheat the oven to 375 degrees.

Beat the eggs in a large bowl. Add the salt and freshly ground black pepper to taste. Set aside.

Heat an oven-safe, non-stick medium (10-inch) skillet (spray with cooking spray if you are worried about sticking) over medium-high heat. Add the olive oil and then add the vitamin greens. Season with a little salt and freshly ground black pepper then cook, stirring occasionally, until the greens have begun to soften and wilt. Stir in the chopped garlic chives and sliced radish and cook, stirring often, for another 2 to 3 minutes. Stir in the cooked rice and cook for about 1 minute until the rice is warm.

Distribute the ingredients evenly in the skillet with a spoon and carefully pour the beaten eggs over the ingredients. Sprinkle the frittata with goat cheese and place the skillet in the preheated oven. Cook until the eggs are just set (don't overcook as the eggs will turn rubbery). I find this usually takes about 18 minutes, but start checking after 15 minutes (sooner if you are using a larger skillet).

Remove the frittata from the oven and run a spatula around the edge to loosen. Let sit for 5 minutes then turn the frittata out on a serving platter. Cut into slices and serve hot or at room temperature.

***This recipe came from Minced blog at [www.mincedblog.com](http://www.mincedblog.com).***