

# Pizza Frittata

If you love pizza everything (and who doesn't?!), you need to pizza-ify your frittata.

## INGREDIENTS

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- 1 tbsp. extra-virgin olive oil
  - 1 onion, diced
  - 2 cloves garlic, minced
  - 2 c. baby spinach
  - kosher salt
  - 8 large eggs
  - 2 tsp. dried oregano
  - 2 tbsp. skim milk
  - Freshly ground black pepper
  - 1/2 c. shredded mozzarella
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- 1/4 c. sliced pepperoni

## DIRECTIONS

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1. Preheat oven to 425°. In a large oven-proof skillet over medium heat, heat oil. Add onions and garlic and cook until tender, 5 minutes, then add spinach. Cook until wilted, 2 to 3 minutes, and season with salt.
2. In a large bowl, whisk together eggs, oregano, and milk and season with salt and pepper. Pour eggs over vegetables in skillet and cook until edges are cooked, 4 to 5 minutes.
3. Top with cheese and pepperoni and transfer to the oven to bake until eggs are cooked through, 5 to 6 minutes more.