

## BACON, LEEK & PEA FRITTATA

### Ingredients

1 tsp butter

$\frac{1}{2}$  leek, trimmed, washed and finely shredded

4 rashers of back bacon, sliced into 1cm strips

45g frozen peas

6 eggs

salt and pepper

1 ball of mozzarella (roughly 125g drained), torn into large chunks

1 ripe avocado, sliced

small green salad, to serve

25g pine nuts, to serve (optional)

### Method

Preheat your grill to maximum.

Melt the butter in a medium non-stick frying pan over a medium to high heat. When bubbling, add the leek and bacon and fry for about 3 minutes, or until the bacon is cooked through and the leek softened.

Add the frozen peas and cook for about 1 minute, or until they have defrosted. Beat the eggs together with a little salt and black pepper.

Crank up the heat to maximum under the pan and, when the butter is bubbling up, pour in the eggs and cook, pulling the edges into the middle as they start to set.

When most of the egg is cooked, scatter over the mozzarella and slide your pan under the hot grill - if you have a pan with a plastic handle then make sure it doesn't end up under the element. Cook for about 3 minutes, or until the egg is totally set and the mozzarella melted and bubbling.

Slide the frittata from the pan and cut into wedges. Serve with the avocado slices, a small side salad, and a scattering of pine nuts, if you like.



