

## Greek-Style Frittata Recipe

### Ingredients:

- 2 tbsp Greek extra virgin olive oil
- 1 onion, chopped
- 100g shiitake mushrooms, sliced
- 4 whole eggs
- 2 tbsp Greek yogurt
- Salt and black pepper, to taste
- 1 cup chopped spinach
- 2 tbsp fresh dill, chopped
- 1 tomato, sliced
- 1/2 cup crumbled feta cheese
- Oregano (optional)

### Instructions:

Preheat the oven to medium heat.

In a cast-iron or oven-safe skillet, heat olive oil over medium heat.

Add chopped onion and sauté until soft and translucent.

Add sliced mushrooms and cook until tender.

In a bowl, whisk eggs with Greek yogurt, salt, and black pepper.

Pour egg mixture into the skillet and cook until partially set.

Add spinach and dill on top, then arrange tomato slices and sprinkle feta.

Season with oregano if desired.

Transfer the skillet to the preheated oven and bake for a few minutes until set.

Garnish with fresh basil if desired and serve warm.

### Serving Suggestion:

Perfect for a weekend breakfast or brunch. Serve with a fresh green salad, crusty bread, or enjoy it on its own.