Leek, zucchini and cherry tomatoes Fritatta

Raciones para 1

- ❑ 5
  Eggs
- ❑ 50 ml
  35% fat cream
- ❑ 2
  Leeks
- ❑ 1
  Courgette
- ❑ 8-10
  Tomatoes cherries
- ❑ 2
  Tomatoes
- ❑
  Extra virgin olive oil
- ❑
  Salt
- ❑
  Pepper
- ❑ 100 g
  Grated Grana Padano cheese
- ❑
  Thyme

1. Preheat oven to 180 degrees.
2. In a suitable oven pan, put a drop of olive oil. When hot, add the chopped leek and sauté until tender. Chop the zucchini into cubes and fry a few minutes
3. In a bowl beat eggs, add salt, pepper, grated parmesan and fresh thyme.
4. Add the egg to the mixture in the pan. Distributes the egg mixture in the pan along with the tomato cut into slices.
5. Cook the egg with vegetables over low heat for 2-3 minutes.
6. Enter the pan mix Fritatta in the oven and bake 15-20 minutes.
7. Check before removing the Fritatta that it is ready by pricking the inside with a needle. If not, leave a few more minutes.
8. Take out of the oven and serve the Fritatta . Sprinkle with grated Grana Padano on top.

Chef's Notes

https://cookinglovers.teka.com/en/receta/fritatta-de-puerros-calabacin-y-tomates-cherry/