

Artichoke Frittata

Savannah · 28/09/2024

**Prep Time**

1 hr 5 mins

Difficult

Medium

Servings

12

Description

This artichoke frittata is rich and delicious. It's easy to make and can be served warm or cool.

Ingredients

- - 1 (12 ounce) jar marinated artichoke hearts - 1 bunch green onions
- chopped - 1 pound sharp Cheddar cheese
- grated - 9 large eggs
- beaten - 14 saltine crackers
- crumbled - ½ cup chopped fresh parsley - 2 cloves garlic
- minced (Optional) - 1 dash hot pepper sauce (such as Tabasco®) - salt and ground black pepper to taste

Instructions

1. Preheat the oven to 325 degrees F (165 degrees C). Drain artichoke hearts and reserve 3 tablespoons liquid. Chop artichoke hearts and set aside. Heat 3 tablespoons reserved liquid in a large skillet over medium heat. Add green onions; cook and stir until wilted
2. 2 to 3 minutes. Transfer green onions to a mixing bowl. Stir in artichoke hearts
3. Cheddar
4. eggs
5. crackers
6. parsley
7. garlic
8. hot sauce
9. salt
10. and pepper until well combined. Pour into a 9x13-inch baking dish. Bake in the preheated oven until the center is puffy and no longer moist
11. about 40 minutes. Cool slightly before cutting into 12 squares. Recipe Tip You can use grated low-fat cheese and the frittata will be just as tasty and less greasy. Dried parsley works too.