

## **Sweet Top “Gratata”—A Frittata-Gratin Hybrid**

*From your box: Potatoes, Onion, Eggplant, Squash/Zucchini,  
Parsley*

*Other ingredients: Eggs, Milk, Cheese, Olive Oil, Salt, Pepper*

Preheat oven to 375°. Thinly slice all vegetables about ¼” thick. Sauté onions in olive oil with a dash of salt and pepper until starting to brown and place in the bottom of a pie dish. Add olive oil to skillet. Lightly cook remaining vegetables in one layer, flipping to cook both sides. Layer vegetables atop onions in pie dish. Add minced parsley to top layer. Sprinkle with ½ cup cheese of your choice (feta, mozzarella, parmesan, cheddar, etc.). Crack 6-8 eggs in a bowl and whisk with ¼ cup milk, salt, and pepper. Pour over vegetables and cook 20-30 minutes until eggs have set and top is starting to brown.