Collard Green & Goat Cheese Frittata

**INGREDIENTS**
- 2 eggs
- splash of milk
- 5 leaves collard green chiffonade
- handful of grape tomatoes sliced half
- 2 tablespoons goat cheese
- 1/4 small red onion sliced
- 1 clove garlic minced
- 2 tablespoons extra virgin olive oil
- salt & pepper

**INSTRUCTIONS**
Preheat broiler to high. In a medium skillet, sauté olive oil, garlic and onion on medium heat for 1 minute to soften. Add collard greens and sauté for another 1-2 minutes. Add tomatoes next and cook for another minute. In small bowl, whisk eggs and milk together. Add egg mixture to pan and turn the pan to make sure eggs coat the entire surface. Crumble goat cheese on top and cook for about 2-3 minutes until eggs are almost set. Place pan into broiler and broil for another 2-3 minutes until eggs turn a slight golden brown on top and cheese melts.

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