

Wild turnip, broccoli, and feta frittata

Ingredients:

- 18 large eggs
- $\frac{3}{4}$ cup milk
- 6 cloves garlic, minced
- 1 teaspoon salt
- 8 teaspoon pepper
- 12 spring onions, chopped
- 2 cups broccoli, chopped
- 1 handful parsley, finely chopped
- 500g wild turnip
- $\frac{1}{2}$ teaspoon smoked paprika
- 100g crumbled feta cheese
- 150g grated tasty cheese

1. Preheat the oven to 200°C and spray and line two baking dishes.
2. Whisk the eggs, milk, garlic, salt, and pepper until well combined. Set aside.
3. Chop spring onions, broccoli, and parsley.
4. Heat 1 tablespoon olive oil in a frying pan over medium heat. Add the scallions, broccoli, and a pinch of salt and pepper and cook, stirring occasionally, until the broccoli is tender but still bright green, 5 to 8 minutes.
5. Stir in the smoked paprika and wild turnip.
6. Split mixture and put half in each baking dish. Gently spread evenly through the pan.
7. Pour half the egg mixture into each baking dish and gently shake the pan to distribute.
8. Sprinkle evenly with feta and tasty cheese and bake 15 to 20 minutes or until the eggs are set.

