

# ISLAND GROWN

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## HARVEST <sup>OF</sup> THE MONTH

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- June -

### HERBS

#### HERBED FRITTATA PANINO (SANDWICH)

**2 eggs**

**1TBL. Basil, chopped**

**1TBL. Chives, chopped**

**1 tsp. Oregano, chopped**

**1 very small garlic clove,  
very finely minced**

**Salt and pepper**

**1TBL. Butter**

**2 crusty rolls or 4 pieces  
of thickly cut peasant  
style bread**

*Crack eggs into a bowl, add herbs, garlic, salt and pepper, mix well.*

*Heat a non stick pan over low to medium heat. Add butter, when butter is hot add egg mixture. Turn down heat to low and stir once or twice just until curds start to form. Let the frittata cook until the bottom is starting to firm up. Cover and cook for another minute or two or until the eggs are completely set. Unmold the frittata onto a plate. Can be served warm or at room temperature. To make a panino, fold the frittata in half and place each half on a roll or lightly toasted bread.*

*Recipe by Robin Forte*



*For more information visit*

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