



## **Thick Frittata with Zucchini**

*Recipe courtesy of Linda Sendowski, Sephardic Baking from Nona and More Favorites*

Makes 16 squares

3 tablespoons safflower or vegetable oil, divided  
6 medium zucchini, 1-inch in diameter and 6 to 8 inches long, rinsed and dried, ends trimmed  
8 extra large eggs, beaten  
8 ounces feta cheese, crumbled  
1/2 cup grated Parmesan cheese  
8 ounces sharp Cheddar or Jack cheese, shredded  
1/2 cup panko bread crumbs

Heat oven to 400°F. Pour 2 tablespoons oil in a 9 x 13-inch baking pan. Place the baking dish in the oven while you make the batter.

Shred the zucchini on the large-hole side of a box grater into a large mixing bowl or use a food processor with the shredding attachment. Transfer the zucchini to a sieve and press lightly to drain off any excess liquid. Return the zucchini to the bowl. Add the eggs, feta, Parmesan, Cheddar, and bread crumbs to the zucchini. Toss to combine; it's easier to use your hands.

Remove the baking pan from the oven and scoop the batter into the hot pan. Placing the batter in the hot pan prevents the frittata from sticking and makes the bottom crisp. Drizzle the remaining 1 tablespoon oil on top of the frittata to create a crisp top.

Bake until golden brown on the sides, lightly golden on top, and puffy, 30 to 35 minutes. Let the frittata sit for 5 to 10 minutes before cutting it into 16 squares.

