



Frittuffins

NIBBLEDISH CONTRIBUTOR

Ingredients

- small celeriac, diced
- 1/4 red onion, diced
- 1 garlic green, chopped
- 1/2 cup queso fresco, grilled and diced
- 6 eggs, beaten
- salt
- pepper
- paprika
- olive oil

Instructions

To begin, preheat the oven to 350°. Next, heat a tablespoon or so of olive oil in a skillet over medium heat. Once the pan and oil are hot, sauté the red onions and celeriac until cooked through and slightly crispy. Add in the garlic greens for a minute to quickly combine, and then remove from the heat. While that is cooling, mix the eggs with a bit of salt, pepper and paprika (just enough to season the eggs). Then, add the diced cheese and the celeriac and onion mixture to the eggs and pour into the individual muffin cups.* Place the muffin tin in the oven, and bake for 10-15 minutes, until frittuffins are cooked through; they'll be very puffy and will have risen just like a soufflé. Take them out to cool and, once cooled, wrap them individually in plastic wrap, and place them in a Ziploc. To reheat them each day, just place them in the toaster oven for about 5-10 minutes at 300°, and they turn out perfectly!

*The first time I tried this, I failed to use muffin cups... and, well, let's just say they stuck horribly and the muffin tin hasn't been the same since. I found some reusable silicon muffin cups that work amazingly well, but, if you don't have those, I think the metallic muffin cups would be best.