

12 large eggs

½ cup crème fraîche

½ cup finely chopped red onion

2 scallions, white and green parts, thinly sliced

2 garlic cloves, thinly sliced

¼ cup tightly packed fresh cilantro leaves

½ teaspoon garam masala

½ teaspoon fine sea salt

½ teaspoon black pepper

½ teaspoon ground turmeric

¼ teaspoon red-pepper flakes

2 tablespoons ghee or vegetable oil

¼ cup crumbled paneer or feta

Nutritional Information

Email Grocery List

PREPARATION

Position a rack in the upper third of the oven and heat the oven to 350 degrees.

In a large bowl, combine the eggs, crème fraîche, onion, scallions, garlic, cilantro, garam masala, salt, pepper, turmeric and red-pepper flakes and beat with a whisk or fork until just combined.

Heat the ghee or oil in a 12-inch ovenproof skillet, such as cast iron, over medium-high heat, tilting the skillet to coat it evenly.

When the ghee bubbles, pour the eggs into the center of the skillet, shaking to distribute evenly. Cook, undisturbed, until the frittata starts to firm up on the bottom and along the sides but is still slightly jiggly on top, about 5 minutes. Sprinkle with the paneer and transfer the skillet to the oven. Cook until frittata is golden brown and has reached desired doneness, 15 to 25 minutes. Serve warm.