

*Recipe by Julia Heffelfinger*

## **BLT Frittata**

*Serves 4 to 6*

This colorful summer dish has everything you love about a classic BLT sandwich, but in the form of a custardy frittata. Just like a BLT, I firmly believe that this is a seasonal recipe, best made when tomatoes are juicy and at their peak in late summer and early fall. Salting and draining your tomatoes in advance will accentuate their sweetness and acidity and give you the best results in the oven. The key to perfecting a frittata is to always cook your fillings first—the crispy bacon and softened shallots will not cook any further after you add the eggs. Serve this frittata warm or at room temperature, for breakfast or as a light lunch. Leftovers (if you have any!) are also fantastic on a slice of good, hearty toast.

2 ripe heirloom tomatoes, sliced ¼-inch thick

Kosher salt and pepper

12 large eggs

½ cup full-fat sour cream

½ cup shredded mozzarella cheese

½ cup shredded white cheddar cheese

½ pound bacon (about 8 strips), chopped

2 Tablespoons unsalted butter

2 large shallots, thinly sliced

1½ cups baby arugula

½ cup torn basil leaves

½ cup multicolored cherry tomatoes, halved

½ teaspoon freshly grated lemon zest, plus 1 Tablespoon fresh lemon juice

Extra-virgin olive oil, for drizzling

Flaky sea salt, for sprinkling

Toasted bread, for serving

1. Preheat the oven to 350°. Line a rimmed baking sheet with paper towels. Arrange the sliced heirloom tomatoes on the prepared baking sheet and season with salt. Let drain while you prepare the frittata.
2. In a large bowl, whisk the eggs with the sour cream, both cheeses, 1 teaspoon of salt, and ¼ teaspoon of pepper.
3. In a cold 10-inch oven-proof skillet, add the bacon. Cook over moderately-low heat, stirring occasionally, until crispy and browned, about 10 minutes. Transfer one-quarter of the bacon to a paper towel-lined plate to drain and reserve for serving. Drain all but 1 tablespoon of the bacon fat.
4. In the skillet, melt the butter. Add the shallots and cook over moderate heat, stirring occasionally, until translucent, about 2 minutes. Add the egg mixture, stirring gently, until the eggs start to set and the bottom is lightly browned, about 5 minutes. Pat the tomatoes dry and arrange on top of the frittata.
5. Transfer the skillet to the oven and bake for about 25 minutes, or until the middle is just set. Let sit for at least 10 minutes.

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6. Meanwhile, in a small bowl, toss the arugula with the basil, cherry tomatoes, lemon zest, lemon juice, and the reserved bacon. Season with salt and pepper.
7. Pile the salad on top of the frittata. Drizzle with olive oil and sprinkle with flaky sea salt. Cut into wedges and serve with crusty bread.