Broccoli and Sweetpea Fritatta

**Equipment**
- Chopping Board
- Knife
- 2 bowls
- saucepan
- wooden spoon
- whisk
- fry pan

**Ingredients**
- 1 onion
- 2 cloves garlic
- 1 head broccoli
- pinch salt
- coriander/parsley
- 6 eggs
- ground black pepper
- ½ cup extra virgin olive oil

**What to do**


2. Boil water in saucepan, blanch broccoli for several minutes. Drain in colander.

3. Slice onion and sauté in oil with garlic in frying pan on medium heat, stir with wooden spoon.

4. Break the eggs into a bowl and whisk lightly. Season with salt and pepper.

5. Wash and chop herbs. Add herbs, broccoli and sweetpea to egg mixture.

6. Pour mixture into hot pan, mixture should puff at the edges. Put into hot oven and bake for 10 mins.

7. Cut into pieces and serve immediately.

Did you know the Spanish word for frittata is tortilla.