

Bacon, Peas and Goat's Cheese Frittata

adapted from Gordon Ramsay's Ultimate Cooking Course, found on [Scribd](#)
printed from [Smells Like Food in Here](#)

8 bacon strips, chopped into bite-sized pieces
1 red bell pepper, deseeded and sliced
3 spring onions, trimmed and sliced diagonally
1 1/4 c frozen peas
2 oz [goat cheese](#)
8 eggs, beaten
3-4 tbsp. grated Parmesan cheese
freshly ground black pepper

Preheat oven to 350°F.

Fry the bacon over medium heat 3-5 minutes until cooked through but not yet crisp. Drain fat.

Add red pepper strips and cook, stirring occasionally, until the bacon begins to crisp and the peppers begin to char. Drain any additional accumulated fat.

Stir in onions and sweat until the bacon crisps, 1-2 minutes.

Stir in the peas and heat through.

Cut the goat cheese into chunks and sprinkle over the top.

Meanwhile, add the Parmesan cheese to the eggs and season generously with pepper.

Pour egg mixture over the bacon and vegetables and gently shake over medium heat.

Once the bottom and edges are set, transfer the pan to the oven and bake 4 minutes. Turn oven up to broil and bake an additional 1-2 minutes or until the eggs are puffed, set, and just beginning to brown.

Let stand 5 minutes before sliding the frittata out of the pan; cut into wedges.