



# Smoked Salmon, Leek & Sweet Pepper Frittata

PAIRED WITH BOYA ROSÉ



*The subtle brine from the salmon and tangy goat cheese play perfectly with the acidity of this coastal rosé. Perfect for a special brunch or any time of the day!*

## SERVES 4-6

INGREDIENTS

- 8 eggs
- ½ cup plain Greek yogurt
- 2 tablespoons chopped fresh chives
- 1 teaspoon sea salt
- Freshly ground black pepper
- 2 tablespoons butter
- 1 medium leek, white and light green parts only, thinly sliced
- ½ cup chopped sweet bell pepper (*any color*)
- 4 oz. wild smoked salmon, cut into bite-sized pieces
- 2 oz. plain goat cheese, crumbled

Preheat oven to 325°. In a medium bowl, whisk together eggs, yogurt, chives, salt and pepper to taste. In an oven-safe 10-inch skillet, melt butter over medium heat, completely coating the pan. Add the leeks and peppers and sauté for about 3 minutes until softened. Pour in the egg mixture over the vegetables. Arrange smoked salmon and goat cheese evenly over the top of the eggs. Without stirring, cook for 5 minutes over medium-low heat until the bottom is set, watching so that the edges do not brown too quickly.

Remove pan from stove and place in the oven. Bake for about 15 minutes until just cooked through. Remove from heat and transfer to a serving dish. Serve with additional yogurt on the side, if desired.

Enjoy with **Boya Rosé**

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