



Ingredients:

- 2 tbsp **Star Butter Flavored Olive Oil**
- 2 zucchini, sliced
- 1/4 of a medium red onion, sliced
- 1 cup grape tomatoes
- 1 tbsp minced garlic
- 1 cup spinach, rough chopped
- 1 tbsp oregano
- 1 cup shredded Parmesan cheese (more for garnish)
- 8 eggs

Directions:

1. Preheat oven to 375 degrees. Heat 1 tbsp of **Star Butter Flavored Olive Oil** in an oven safe skillet on medium-high heat.
2. Saute zucchini for 2-3 minutes, then add onion, tomatoes, and garlic and cook for another 3-4 minutes.
3. Add spinach and cook until the spinach is wilted. Meanwhile, whisk eggs and then stir in oregano and Parmesan cheese.
4. Add 1 tbsp of **Star Butter Flavored Olive Oil** to the veggies, then pour the eggs into the skillet and cook on the stove top on medium heat until the edges are set.
5. Finish cooking the frittata in the oven for 10-12 minutes until the egg is fully cooked. Serve with extra cheese sprinkled on top.

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