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FRITTATA WITH MUSTARD CROUTONS AND FONTINA

SERVES 2

Dressed in a mustard vinaigrette before toasting in the oven, shards of bread crisp into irresistible morsels. These chewy bites add texture to a frittata, where they soften and absorb the flavor of the eggs. Cubing the fontina, as opposed to grating it, allows it to suspend in the baked eggs, where it gently melts without totally disappearing. Any extra croutons can be tossed into a salad on the side, the perfect accompaniment for this simple dinner or lunch for two.

for the mustard croutons

2 tablespoons extra-virgin olive oil

1 tablespoon vinegar (white wine, red wine, cider, or white balsamic)

1 tablespoon Dijon mustard

¼ teaspoon kosher salt

Freshly cracked black pepper to taste

2 cups ¾-inch-cubed bread, such as peasant bread (see page 22/*not included*), Three Seed Bread (page 28/*not included*), Roasted Garlic Bread (page 49/*not included*), Cheesy Cheddar and Parmigiano Bread (page 52/*not included*), or Potato Bread (page 53/*not included*)

for the frittata

1 tablespoon unsalted butter

¼ cup finely diced onion

Kosher salt and freshly cracked black pepper to taste

4 large eggs, beaten

½ cup ¼-inch-cubed fontina cheese

1. Make the mustard croutons: Preheat the oven to 400°F. In a large bowl, whisk together the oil, vinegar, mustard, salt, and pepper. Add the bread cubes and toss to coat. Spread onto a rimmed sheet pan in an even layer, transfer it to the oven, and bake for 10 to 12 minutes, until golden. Remove the pan from the oven and set it aside. Leave the oven on.



2. Make the frittata: In an 8-inch ovenproof nonstick skillet (see Note), melt the butter over high heat. Add the onion and immediately reduce the heat to medium. Season with salt and pepper. Sauté for 2 to 3 minutes, stirring occasionally, until the onions have softened slightly.
3. Add the beaten eggs to the skillet. Use a spatula to drag the edges of the eggs toward the center. Stir in this fashion for 1 to 2 minutes, until the eggs just begin to hold their shape. Add 1 cup of the mustard croutons and scatter the cheese on top.
4. Transfer the skillet to the oven and cook the frittata until just set, 2 to 5 minutes, keeping a close watch to prevent overcooking—the eggs will continue to cook out of the oven.
5. Remove the frittata from the oven, cut it into wedges, and serve.

NOTE: An ovenproof nonstick skillet is best for making this a hassle-free endeavor. This frittata bakes best on the small scale—an 8-inch pan allows for even and quick cooking.



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