



## ROASTED PUMPKIN & FETA FRITTATA



Pairs well with McWilliams Hanwood Estate® Chardonnay

### ***Serves Four***

- 2 tablespoons vegetable oil
- 1 small onion, diced
- 6 oz. pumpkin (butternut squash), cut into 1/2 inch dices
- 6 medium eggs
- 1/2 cup milk
- 4 oz feta, crumbled
- 1 teaspoon dried oregano
- 1/2 teaspoon dried marjoram
- salt & pepper to taste

Heat oil in an ovenproof pan. Add onion and pumpkin and cook for 2 minutes.

Place the pan in the oven and cook for 10 minutes.

Beat eggs and milk. Stir in the cheese, herbs, salt & pepper.

Lift the pan from the oven and pour over the egg mixture. Cook for 4-5 minutes on stove top until eggs start to solidify.

Take the pan back to the oven to finish cooking, about 10-15 minutes. Remove from the oven and let sit for 5 minutes before slicing to serve warm.

Recipe courtesy of Peter Howard