**Baked Frittata with Leeks and Bacon**

An oven-baked frittata is so easy to make and such a useful recipe, enjoyable hot from the oven or eaten cold later.

Baking makes frittatas so much easier, as you don’t have to transfer them to the grill and worry about fitting it in or dealing with any mess.

Served hot with vegetables or salad, it makes a warming, tasty supper for the family, but it can also make a great addition to party spreads. It is a tasty gluten-free lunch box option.

A picture containing food, dish, plate, indoor

Description automatically generatedServes: 4 with sides (2–3 without)

Preparation time: 5 minutes

Cooking time: 40 minutes

* 1 large leek
* 3 rashers back bacon
* 15g butter
* 1 tbsp olive oil
* 6 eggs
* 100 g strong cheddar cheese (grated)
* handful rocket leaves (optional)
* 5–6 cherry tomatoes (optional)
* 25g soft goat’s cheese (optional)
* pepper and salt
* chopped fresh parsley to serve

Optional extras:

Cut the leeks in half lengthwise, and then into thin slices. If necessary, wash and then pat dry with a tea towel, or give your leeks a spin in the salad spinner.

Cut the bacon into 1cm pieces. I prefer to do this with a pair of sharp kitchen scissors.

Preheat the oven to 180 °C fan / 200 °C / Gas Mark 6.

Put the butter and olive oil in a frying pan and melt over a medium heat. Add the leeks and bacon and sauté for 5–10 minutes, stirring gently until the bacon is cooked and the leeks tender.

Crack the eggs into a large bowl or jug. Whisk with a fork to mix the yolks and white.

Add the bacon and leek mix, and the grated cheese. Season with salt and pepper and whisk again. If you want to use some rocket leaves, stir these in.

Transfer to an 8” / 20 cm non-stick, or oiled oven-proof dish. Pour in the egg mixture.

Cut the tomatoes in half and arrange on top of the egg mixture along with the goat’s cheese, if you’ve chosen to include them.

Put into the oven and bake for 25–30 minutes.  When the frittata is ready, the top will be golden and puffed, but the frittata will still have a slight wobble in the middle and will finish cooking as it cools.

**Leftovers**

Once cooled, store in an airtight tub in the fridge for up to 2 days.

Serve at room temperature or microwave for 30 seconds to warm.

Can be frozen. Allow to defrost before reheating.

**Please credit** [**www.Britishleeks.co.uk**](http://www.britishleeks.co.uk)**,**

**Recipe created and photography by Helen Best-Shaw of https://fussfreeflavours.com/**