

LUCCA DELICATESSEN in San Francisco makes a fabulous Swiss chard frittata. When I'm there, I bring along a cooler so I can take wedges of it home.

TERESA CATELLI

LONG BEACH, CALIFORNIA

SWISS CHARD FRITTATA

Adapted from Lucca Delicatessen

SERVES 10 TO 12

ACTIVE TIME: 45 MIN START TO FINISH: 2 HR

Packed with Swiss chard and topped with sliced zucchini, this frittata—a wonderful one-dish meal for any time of day—makes eating your vegetables a whole lot easier.

- 1 lb frozen chopped Swiss chard or spinach, thawed
- 2½ cups grated Parmigiano-Reggiano (5 oz), divided
- 2 large onions, chopped (4 cups)
- 1 large garlic clove, finely chopped
- 2 tablespoons unsalted butter
- 6 tablespoons olive oil, divided
- 12 large eggs, divided
- 1 (½-lb) zucchini, trimmed and cut crosswise into ½-inch-thick slices

EQUIPMENT: an ovenproof 12-inch heavy nonstick skillet

- Preheat oven to 300°F with rack in middle.
- Squeeze chard to remove as much moisture as possible, then put in a large bowl and stir in 2 cups cheese and ¾ teaspoon salt.
- Cook onions, garlic, ¼ teaspoon salt, and ¼ teaspoon pepper in butter and 2 tablespoons oil in skillet over medium heat, stirring occasionally, until onions are deep golden, about 20 minutes. Stir onions and garlic into chard mixture.
- Beat 9 eggs in another bowl and stir into chard mixture.
- Heat remaining ¼ cup oil in cleaned skillet over medium heat until it shimmers, then cook chard and egg mixture, stirring, until eggs begin to set, 8 to 10 minutes.
- Remove from heat. Smooth top of frittata and arrange zucchini over it in 1 layer, then sprinkle with remaining ½ cup cheese. Beat remaining 3 eggs in a small bowl and pour evenly over zucchini.
- Bake frittata in oven until golden on top, about 45 minutes.

- Use a heatproof rubber spatula to gently separate frittata from side of skillet. Wearing oven mitts, invert a large plate on top of skillet and, holding plate and skillet together, invert frittata onto plate. Slide frittata back into skillet (zucchini should be on bottom) and bake 10 minutes more. Wearing oven mitts, invert frittata back onto plate (zucchini should be on top).
- Cool at least 15 minutes. Serve warm or at room temperature.

MY FAMILY ENJOYED the breakfast buffet at Pavilion Restaurant at the Mauna Kea Beach Hotel in Hawaii. The banana bread was a hit with the kids. Would you please see if they will share the recipe?

SALLY WESTRA

PHOENIX

BANANA BREAD

Adapted from Pavilion Restaurant

MAKES 1 LOAF

ACTIVE TIME: 15 MIN START TO FINISH: 3½ HR
(INCLUDES COOLING)

This perennially popular bread isn't just for kids, although they'll love smashing the overripe bananas for the quick batter.

- 2¼ cups all-purpose flour
- 1 teaspoon baking powder
- ¼ teaspoon baking soda
- ½ teaspoon salt
- 1½ lb very ripe bananas (3 to 4 large)
- 1¼ cups sugar
- ⅔ cup vegetable oil
- 2 large eggs
- 1 teaspoon pure vanilla extract

- Preheat oven to 350°F with rack in middle. Butter and flour a 9- by 5-inch loaf pan, knocking out excess.
- Whisk together flour, baking powder, baking soda, and salt in a bowl. Mash bananas with a fork in another bowl, then whisk in sugar, oil, eggs, and vanilla. Whisk in flour mixture until just combined. ► Pour batter into pan, smoothing top. Bake until a wooden pick inserted in center comes out clean, about 1½ hours.
- Turn bread out onto a rack and cool completely.

THE BAKED OATMEAL at Café Azafrán in Lewes, Delaware, is a unique cakelike morning treat that's healthy and tasty. I would love to have the recipe so that I can enjoy it more often.

SANDY PHELAN

LEWES, DELAWARE

BAKED OATMEAL

Adapted from Café Azafrán

SERVES 6 TO 9 (BREAKFAST)

ACTIVE TIME: 15 MIN START TO FINISH: 1½ HR

This novel take on the whole-grain morning staple blurs the line between breakfast and dessert. Make sure to top it with a generous pour of warm milk and some fresh fruit.

- 3 cups rolled oats
- 1 cup raisins
- ¼ cup granulated sugar
- 2 teaspoons baking powder
- 1¾ teaspoons cinnamon, divided
- ¾ teaspoon salt
- ½ cup applesauce
- ½ cup plain yogurt
- ½ cup whole milk
- ¼ cup canola oil
- 2 large eggs
- 2 teaspoons pure vanilla extract
- 2 tablespoons packed light brown sugar

ACCOMPANIMENTS: warm milk; yogurt; fresh fruit

- Preheat oven to 350°F with rack in middle. Lightly oil an 8-inch square glass baking dish.
- Stir together oats, raisins, granulated sugar, baking powder, 1½ teaspoons cinnamon, and salt in a large bowl.
- Whisk together applesauce, yogurt, milk, oil, eggs, and vanilla in another bowl until smooth. Stir into oat mixture, then pour oatmeal into baking dish.
- Stir together brown sugar with remaining ¼ teaspoon cinnamon and sprinkle over oatmeal, then bake until a wooden pick inserted into center comes out clean, 30 to 40 minutes. Cool to warm in pan on a rack, 20 to 30 minutes, then cut into squares.

COOKS' NOTE: Baked oatmeal can be made 1 day ahead and chilled, covered. Blot any excess water from surface, then reheat in a preheated 325°F oven, covered with foil, until heated through, about 15 minutes. ☐