



# The Jolly Tomato ...food, fun, and adventure.

6 Shares



Home Recipes Articles Topics About Search...

## Tomato-Pesto Frittata and the Greatest Tomatoes from Europe

by Jeanne on December 12, 2019 in New Products, Recipes

6 Pinterest 2 Facebook 0 Twitter

Why is this the perfect time of year for a Tomato-Pesto Frittata? It's impressive, it's easy, and it's made to satisfy a crowd.



> Cookies settings

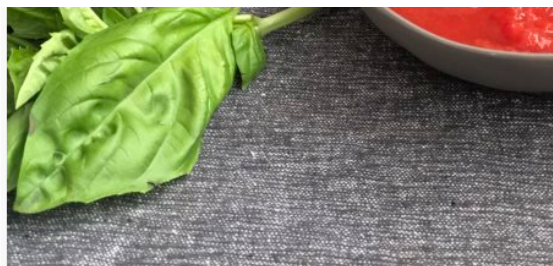
So then what makes this frittata so special? The right tomatoes, of course. (And as the Jolly Tomato, we *know* our tomatoes.) For all of our canned and jarred tomatoes, we're choosing The Greatest Tomatoes from Europe.



Hi! I'm Jeanne Fratello - a writer, reporter, and a mom who is on a mission to find great food for kids and to keep parents up to date on the latest nutrition news. [You can read more about me here.](#)

Get new posts via email. Enter your email address: [input field] [Subscribe] Delivered by FeedBurner

@JollyTomato on Twitter. Tweets by @JollyTomato. Jeanne Fratello @JollyTomato: This Tomato-Pesto Frittata is going to be a life-saver when you need an easy and delicious meal for a house full of people: [jollytomato.com/tomato-pesto-f](#)



Davia Italian tomatoes are processed in Gragnano, near Naples. They are a member company of Greatest Tomatoes from Europe.

## The Greatest Tomatoes from Europe

Genialloyd AV

[SCOPRI IL PREZZO](#)

**Vuoi risparmiare sulla polizza?**

The **Greatest Tomatoes from Europe** is a three-year campaign on behalf of ANICAV - the Italian Association of Canned Vegetable Industries. ANICAV members account for over 60% of all the processed tomatoes in Italy. In addition, they account for nearly all of the whole peeled tomatoes in the world. (That includes the internationally renowned San Marzano tomatoes).



These European tomatoes are special because of the great care taken in growing and preserving them. Artisan farmers grow these tomatoes in rich fertile land, pick them at their peak of ripeness, and preserve them by time-honored methods. Additionally, they're so flavorful that they don't require the additives or flavoring ingredients that other canned tomatoes might need. They're perfect just as they are. In fact, we like to think that these are the very tomatoes that our European ancestors relied on to make their meals special.

## Tomato-Pesto Frittata

So, back to the tomato pesto frittata. You're going to start with beautiful Italian tomatoes as the base for this dish. You'll make a quick sauce using peeled whole chopped tomatoes, garlic, basil, and olive oil.



Dec 13, 2019

Jeanne Fratello

[Embed](#) [View on Twitter](#)

## Recent Posts

- Tomato-Pesto Frittata and the Greatest Tomatoes from Europe
- Authentic German Stollen Recipe for the Holidays
- Personalized Cookies with a Cookie Stamp
- Red Pepper Walnut Dip and the Joy of Cooking
- Orange Cardamom Cannoli Cream Pie
- Holiday Cranberry Sweet Potato Muffins
- Cranberry-Rhubarb Sauce for the Holidays
- How to Make Cultured Butter

Jolly Tomato



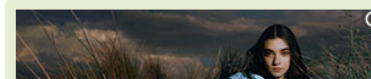
Segui su [Pinterest](#)



Food Advertising by [GourmetAds](#)

## Tags

apples bacon bananas breakfast cake carrots cauliflower cheese chicken chocolate cookies dessert eggs Frieda's fruits and veggies gluten-free holidays kale Melissa's Produce Mellissas mint Netflix olive oil onions organic peppers pie pineapple pizza potatoes quinoa **real food** salad spinach strawberries strawberry Stream Team StreamTeam summer Thanksgiving tomatoes **vegan** vegetarian veggies watermelon





Next you're going to mix some cooked pasta (we used gemelli) with the tomato sauce, and also whip up some eggs and cream.



Then after you mix the eggs and pasta together, you're going to pour half of the mixture into a cast-iron pan and layer on some mozzarella.



Fall Winter 2019  
**SCOPRI ORA**



Food Advertising by 



Then you'll pour over the remaining pasta-egg mixture and add more pesto, basil, and parmesan.



You'll cook it over the stove first, just to get the outer edges firmed up. Then you'll put it in the oven to bake it. And just like that, you have your perfect and beautiful red and green dish! Perfect for Christmas, and fitting for just about anytime you want to salute Italian cuisine.

## Tomato-Pesto Frittata



This Tomato-Pesto Frittata is a beautiful red and green dish, perfect for serving a crowd.

🍴 Course	Breakfast, Dinner, Main, Main Dish/Side Dish
🍷 Cuisine	Italian
🔑 Keyword	basil, frittata, mozzarella cheese, pasta, pesto, tomato, tomatoes
🕒 Prep Time	20 minutes
🕒 Cook Time	35 minutes
🕒 Total Time	55 minutes
🍽️ Servings	6

### Ingredients

- 2 tbsp olive oil, divided
- 1 clove garlic, finely chopped
- 10 ounces canned whole peeled tomatoes, drained, de-seeded, and chopped
- 2 leaves fresh basil, torn into pieces
- pinch salt
- 8 ounces cooked pasta (we used gemelli)
- 6 eggs
- 1/4 cup heavy cream
- 4 ounces mozzarella cheese, sliced

### For the pesto:

- 2 ounces fresh basil leaves (about 2 cups)

- 1/4 cup olive oil
- 1/4 cup pine nuts
- 2 cloves garlic
- 1/4 cup grated Parmesan or Romano cheese (plus additional for garnish)
- 1/4 tsp salt

#### Instructions

1. In a medium saucepan, heat 1 tablespoon of the olive oil and add the garlic. When the garlic is sizzling, add the tomatoes, basil, and a pinch of salt. Simmer for about 15 minutes or until the flavor is combined and the sauce has reduced down and is no longer watery. Remove from heat and stir in the pasta.
2. In a separate bowl, whisk together the eggs and heavy cream. Add the pasta mixture to the egg mixture and stir to combine. Set aside.
3. Make the pesto: Puree all of the ingredients in a food processor until they are evenly blended into a paste. Set aside.
4. Heat the second tablespoon of olive oil in a nine-inch cast-iron pan over medium heat, making sure the oil is distributed evenly over the pan. Pour half of the pasta-egg mixture into the pan. Layer the slices of mozzarella cheese over the pasta-egg mixture. Dollop about half of the pesto around the mozzarella. Cover all with the remaining pasta-egg mixture. Add the remaining pesto on top. Sprinkle additional Parmesan cheese on top if desired.
5. Preheat the oven to 350 degrees. Cook the mixture on the stove top over medium heat for about five minutes. When the sides have firmed up, switch the pan over to the oven and cook for 20 minutes, or until the center feels firm to the touch.



See how it's pretty deep? You can slice this tomato pesto frittata into wedges to serve it, just like a pie.

Interesting sidebar: This frittata is not as "eggy" as some frittatas. In fact, we didn't even mention to our kids that it was an egg dish. We just told them it was baked pasta (which it is) and they ate it right up.

Like it? Pin it!





P.S. Looking for more recipes using the Greatest Tomatoes from Europe? Check out our [Tomato Cheesecake](#) and also see this [Fusilli with Pumpkin and Sausage](#) from Christina's Cucina.

### Shop Related Products



Carmelina San Marzano Italian Whole Peeled...

\$21.97   
★★★★☆ (390)



Cento San Marzano Organic Peeled Tomat...

\$22.14 ~~\$22.62~~   
★★★★☆ (189)



Carmelina San Marzano Italian Chopped Toma...

\$22.54 ~~\$22.66~~   
★★★★☆ (92)



Cento San Marzano Certified Tomatoes, 2...

\$46.08   
★★★★☆ (265)

Ads by Amazon

6 2

basil, frittata, Greatest Tomatoes from Europe, olive oil, parmesan cheese, pasta, pesto, tomato, tomatoes

[← Authentic German Stollen Recipe for the Holidays](#)

No comments yet.

Leave a Reply

☆☆☆☆☆

Name (required)  
 Email (will not be published) (required)  
 Website