



Along with the kotelet meat patties, this herb-packed frittata was in the picnic basket Ellie's family packed for Sizdah Bedar, the festival held 13 days after Persian New Year.

### **Persian Herb Frittata (Sabzi Kuku)**

*Makes 6 to 8 servings*

- 6 large eggs, beaten
- 1 clove garlic, crushed
- 1 tablespoon flour
- ½ teaspoon ground turmeric
- ½ teaspoon salt
- Freshly ground black pepper
- 1 cup chopped chives or green onions
- 1 cup chopped cilantro
- 1 cup chopped dill
- 1 cup chopped parsley
- 2 tablespoons finely chopped walnuts
- 2 tablespoons dried barberries, currants or cranberries (optional)
- 2 tablespoons clarified butter/ghee, butter or vegetable oil
- Plain yogurt for serving (optional)



Preheat oven to 400 degrees.

Whisk together eggs, garlic, flour, turmeric, salt and a few cracks of black pepper. Whisk in the herbs, walnuts and dried fruit (if using).

Heat butter or oil in a 10- to 12-inch skillet over medium heat. Pour egg mixture into skillet and use back of a spoon to spread it out evenly. Cook until eggs start to set around edges of skillet, about 2 minutes.

Place skillet in preheated oven and bake until eggs are completely set, about 5 to 7 minutes. To test, cut a small slit in the center.

Serve hot or cold, cut into wedges. This is especially delicious with a dollop of yogurt.

**Note:** Dried barberries are available at Shirazi Persian Market, 2864 N. Oakland Ave.

*Adapted from <https://www.thekitchn.com/recipe-persian-herb-frittata-kuku-sabzirecipes-from-the-kitchn-176590>*