



POTATO FRITTATA

Season:

From the garden: *Potatoes, spinach, silver beet, spring onions*

Type: *savoury*

Difficulty: *easy*

Country of origin:

Serves: *16 servings*

Source: *unknown*

Ingredients

- 4 medium sized potatoes
- 2 cups silver beet and spinach
- 2 spring onions
- 150g grated cheese
- Salt and pepper to taste
- Spray oil
- 7 eggs
- 1/3 cup milk
- Parsley

Method

1. Preheat oven to 180 degrees Celsius
2. Peel and finely chop potatoes into small (1cm) cubes, then rinse chopped potatoes in a sieve and dry.
3. Heat 3Tbsp of oil in a frying pan and cook potatoes, turning every few minutes (about 10 minutes or until slightly golden).
4. Finely chop silver beet, spinach and spring onions.
5. Grate cheese.
6. Whisk eggs and milk together, adding parsley and salt and pepper to taste.
7. Lightly spray and overproof dish with oil, then spread potatoes, spinach, silver beet, spring onions and cheese, and gently pour the egg mixture over the top.
8. Press the top of the mixture with a spoon to compact and remove air bubbles. Bake for about 30 minutes or until set and golden.