

Potato and Tomato Frittata

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This is a tasty meal for any time of day. For breakfast serve with bacon or sausage and for dinner try it with a side salad and glass of white wine. Serves 4.

Ingredients:

2 tablespoon oil
1 large russet potato, peeled and chopped small
1 small onion, chopped small
1 large tomato, diced or 1 pint cherry tomatoes cut in half
1 cup mozzarella
4 eggs, beaten
salt and pepper, 1 teaspoon of each

Directions:

1. In a large skillet heat the oil over medium heat.
2. Add the potatoes and onion and cook until the onion is translucent and the potatoes are tender, about 10 minutes.
3. Toss in the tomatoes and cheese, then pour the eggs over. Add the salt and pepper and stir them completely together.
4. Turn the oven on broil. Continue to cook the egg potato mixture over the stove until the bottom is cooked, about 4 minutes.
5. Place the pan under the broiler and cook the top until browned, about 3 minutes.
6. Cut into 4 triangles and serve hot or very warm.

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