

# RECIPE

# Potato and Silverbeet Frittata.

## INGREDIENT:

1 Tbsp	Butter
1	Onion, sliced finely
2	Potatoes, sliced thinly
1 Tbsp	Olive oil
4 stalks	Silverbeet, washed and chopped
4	Sage leaves, finely chopped
1 Tbsp	Fresh parsley, finely chopped
½ Tbsp	Chives, finely chopped
4	Eggs
¼ cup	Parmesan cheese, grated
¼ cup	Aged cheddar cheese, grated
1 to taste	Salt & freshly ground pepper
½	Red chilli, sliced

PREPARATION TIME  
30 minutes.

TEMPERATURE

SERVES  
24 as a snack.

- ☒ WEEKNIGHT MEAL
- ☐ DINNER PARTY
- ☒ DELICIOUS BREAKFAST
- ☒ PERFECT FOR LUNCH
- ☐ SLOW COOKING
- ☐

## METHOD

1. In a large heavy based fry pan, add the butter and cook the onion until soft then add the potato slices. Cook for 5 minutes then set aside.
2. Heat the olive oil in the pan. Add the silverbeet and saute for 3 minutes or until wilted. Preheat the grill.
3. Add the chopped herbs to the eggs and whisk with the parmesan, cheddar, seasoning and chilli then pour over the silverbeet.
4. ~~Cook over a medium heat until almost set then put under the grill to finish off. Use a cutter to cut the frittata into rounds if preferred.~~

\* Place in a well greased baking dish lined with baking paper and cook for 30 minutes.

double recipe  
don't double potatoes  
add 300g anchokes.  
peeled and chopped.  
Just use all tasty  
cheese.



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