

Potato Frittata

Ingredients

potatoes 9 medium peeled and sliced.
onions 2 medium peeled and sliced.
rosemary 1 bunch leaves only
thyme 1 bunch leaves only
garlic chives 1 bunch finely chopped.
eggs 16 medium.
milk. 2 cups of milk.
tasty cheese. 2 cups grated
sage. 1 bunch leaves only.

1. Turn your oven onto 180 degrees celsius
2. Take 2 large baking dishes and place baking paper in both.
3. Chop your potatoes and put into dish
4. Chop your onions and put into dish
5. Sprinkle over your chopped herbs
6. Divide the mixture into the 2 baking dishes, add 1/4 cup of oil to both dishes. Season with salt and pepper then place in the oven. Cook until lightly browned and cooked through.
7. In a jug mix beaten eggs and milk
8. When potatoes are cooked remove from the oven. Pour your egg mix over the top. Sprinkle with cheese and pop back in the oven for 20 minutes.
9. Serve warm.

* hint line your tray with baking