Potato Frittata

**Ingredients**

* 4 medium ‘Yukon gold’ potatoes *peeled and ½-inch diced (about 2 cups)*
* 16 large eggs
* 6 tablespoons milk
* 2 teaspoon [Dijon mustard](https://amzn.to/3J3ZGMr)
* 1 teaspoon [salt](https://amzn.to/3KMzDLV)
* 1/2 teaspoon [black pepper](https://amzn.to/3J8BrO0)
* 2/3 cup shredded cheese *sharp cheddar, or other similar, melty cheese*
* 2 cups roughly chopped fresh spinach greens

(If using warrigal greens or Malabar spinach remember to blanch first)

* 1 cup finely chopped onion (spring, white or red onion is fine)

**Method**

1. Turn on the oven, set the temperature to 200oC, FAN FORCED (circle in square)
2. Cut the potatoes into small dice.
3. In a frying pan, cook the potatoes for 8 to 10 minutes, until they are very tender and browned, stirring gently from time to time so that the potatoes cook evenly.
4. Meanwhile, in a medium bowl, whisk together the eggs, mustard, milk, salt, and pepper until well combined. Stir in the cheese.
5. Once the potatoes are tender, add the spinach and green onion to the fry pan. Stir and cook until the greens are wilted, 1 to 2 minutes.
6. Pour the mixture into a well-greased tray that is deep enough for the egg mixture.
7. Carefully pour over the egg mixture, smoothing the top.
8. Bake for 15 to 20 minutes, just until the eggs are set (the cooking time may vary based on your pan, so keep an eye on it).
9. Slice into 30 squares and serve.