

# HH HOLLIE'S HOMEGROWN

## Herb Frittata

*Italian Frittata is an egg-based dish with potato, onion and peppers, like an open omelette. This is an American-Italian version that my Mom made all the time! Feel free to substitute different herbs and veggies or even add ham or bacon, go crazy and enjoy this very versatile and delicious dish for breakfast, brunch, lunch or dinner.*

Active Time: 10 minutes

Total Time: 30 minutes if you eat immediately, or serve at room temp.

Yield: 4 main course servings, up to 8 slices for an appetizer or side dish

### Ingredients:

5 Yukon Gold medium size potatoes, sliced in about an ¼ th of an inch rounds

2 Bell Peppers, diced

3 – 4 large Chard leaves, cut into 1 x 1 inch pieces

6 large eggs

½ cup milk

1 Tablespoon, roughly chopped of Parsley and Basil

2 Teaspoons *HH Nana's Italian Blend Salt* or sea salt

Fresh ground pepper to taste

1/3 cup Mozzarella Cheese

1 tablespoon grated Parmesan cheese

1. Preheat oven to 375 degrees.
2. Put the cut potatoes in a pot and cover with cold water. Turn up heat to high, and allow the them to cook until 75% done, they will be soft to a fork, but still a little firm and keeping their shape (boil about 5 to 7 minutes). Then drain the water and set aside.
3. In a large saucepan or cast iron skillet, add one tablespoon of olive oil on medium heat. Add onions and bell peppers and allow to cook down for 3 to 5 minutes.
4. Add chard and 1 teaspoon salt (HH if you have it), continue to cook and stir for an additional 3 to 4 minutes.
5. Place cooked veggies and onion mix in a bowl and set aside and add chopped herbs to it.
6. In a large mixing bowl, add all the eggs and the milk. Beat with a whisk until well blended (about 2 to 3 minutes).
7. In your large saucepan (that you cooked the veggies in), no need to clean it... Add an additional tablespoon of olive oil, making sure the entire pan and its sides are coated with oil.
8. Take your potato slices and arrange them on the bottom of the pan, making sure to cover the entire area, including the sides, its also okay to place extras on top of one another.
9. Carefully add your veggie and onion mix on top of the potatoes, making sure to spread everything out evenly.

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10. Take the combined eggs and milk and slowly pour it over the veggies and potatoes, make sure not to move the veggies too much, so they don't start to clump together.
11. Sprinkle the additional teaspoon of salt along the top and some fresh ground pepper.
12. Finally, add the mozzarella and Parmesan cheese, making sure to evenly distribute it all over the top of the frittata.
13. Bake in the oven for 15 to 25 minutes. Timing can vary from oven to oven; you're looking for a light golden brown color on top. And the eggs should rise and inch and be firm.
14. Serve hot or at room temp - Buon Appetito!

Hollie's Notes: PLEASE feel free to substitute different veggies and herbs on this one, get creative! Once you make one, you'll have the confidence to change up the ingredients to whatever you'd like!!



Ready for the oven!



Ready to serve!

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