

## Potato Cheese Frittata

Submitted by Carolyn Wilson

### Ingredients

- 1/2 lb (3+) potatoes
- 2 Tbsp olive oil
- salt
- dusting of paprika (optional - about 1/4 tsp)
- minced dill and parsley (optional)
- 2 scallions sliced
- 4 oz freshly grated cheddar cheese (1 cup)
- 6 large eggs
- 2 Tbsp heavy cream

### Instructions

1. Preheat the oven to 375 F.
2. Using a mandolin, slice the red potatoes thinly (no need to peel).
3. Add the olive oil to an ovenproof 12" nonstick skillet that has a lid available, then layer the sliced potatoes in a single even layer.
4. Season the potatoes with a pinch of salt (about 1/4 tsp), and a light dusting of paprika, if using.
5. Sprinkle with dill and parsley, if using.
6. Place the pan over medium heat and cover with a lid. Cook for about 8 minutes until the potatoes are fork tender.
7. In the meantime, whisk the scallions, cheddar, eggs, cream, and 1/4 tsp salt in a large bowl until combined and a little frothy on top.
8. Once the potatoes are cooked, pour over the egg mixture.
9. Place the skillet into the oven and bake for 15 minutes until the frittata is cooked through. You'll know it's done when there's no visible liquidy egg on top when the pan is jiggled.
10. Cut into slices and enjoy!

