



Wolf Pine Farm

Community Supported Agriculture

Frittata

Notes

This is quite a comfort food. Add your favorite toppings.

Ingredients

1 lg. Potato 6 eggs 1 cup fillings (meat, onions, peppers, etc. Think omelette fillings)	1 cup coarse, chopped greens (kale, chard, etc.) 1 cup shredded cheese (available at CSA store!) optional: chives, cilantro, etc.
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Instructions

1. Scrub & peel potatoes. Cut into small rounds – you’ll be topping your egg dish with these later. Brush cookie sheet with oil & bake at 375 for 5-10 minutes, checking frequently to prevent burning.
2. In large skillet with a little olive oil, sauté onion on medium heat. Pour eggs & fillings, reduce heat and cook until eggs just begin to set.
3. Stir in greens & a little cheese.
4. When mix is just a little wet, remove from heat, add potatoes and cheese. Broil 2-5 minutes and serve. Sprinkle with optional fresh herbs.