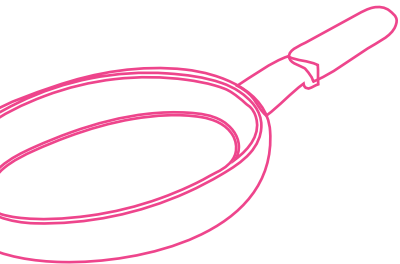


# Cheesy Frittata

Time: 30 minutes | Servings: 3

## INGREDIENTS

- 6 eggs
- ¼ cup cheddar cheese, grated
- 1 medium sized russet potato, grated and dried in a paper towel
- ½ cup leeks or onion, sliced
- ½ cup spinach
- ½ cup cherry tomatoes, halved
- 2 tbsp olive oil
- Salt and pepper to taste



## METHOD

1. Turn the oven broiler on high. Make sure the oven rack is as close to the broiler as possible.
2. In a large non-stick skillet, over medium-high heat, add 1 tbsp of olive oil.
3. Once hot, add your dry grated potatoes to the pan. Spread the potatoes out and let them fry in the pan until you start to see them turn brown.
4. Once potatoes start to brown, add in the leeks (or onion) and spinach and give a quick stir. Season with salt.
5. Scramble your eggs in a separate bowl, and add them into the pan and let bubble away for about 5-7 minutes, until mostly cooked.
6. Add in the cherry tomatoes and the cheddar cheese on top.
7. Carefully slide the frying pan into the oven under the heat until the top is set. This will only take about 1 minute. Make sure your pan doesn't have a plastic handle that will melt in the oven!
8. With oven mitts, carefully remove pan from the oven.
9. Drizzle frittata with remaining olive oil, and season with salt and pepper.