

BELL PEPPER & POTATO FRITTATA



Easy



35 minutes



Lunch/Main



04-06 Servings

INGREDIENTS

3 teaspoons rapeseed or olive oil
1 medium onion, sliced thin
2 cloves garlic, chopped
1 or 2 peppers, thinly sliced
400g potatoes skin-on thinly sliced
8 large eggs
 $\frac{1}{2}$ teaspoon salt
2 good pinches pepper



COOKING STEPS

Preheat oven to 400°F.

In a 10-inch ovenproof frying pan heat 1 teaspoon of the oil over medium heat. Add the garlic and fry for 2-3 minutes and then add the onion and bell pepper. Cook, stirring occasionally until onion is lightly browned, about 5 minutes. Transfer to a bowl and set aside.

Heat the remaining 2 teaspoons of oil in the pan. Add potatoes and season generously with salt and pepper. Cook over medium heat, tossing often, until potatoes are tender and lightly browned, about 10 minutes. Transfer the potatoes to the bowl with the onions and peppers and toss to combine.

Return mixture to the pan (add more oil if necessary). Flatten the mixture with a metal spatula.

In a large bowl, beat eggs with $\frac{1}{2}$ teaspoon salt and a couple of pinches of pepper. Pour over the potato mixture; tilt pan to distribute evenly. Bake until set, 15 to 20 minutes.

Cut into wedges and serve.