



Roasted Potato Frittata

6 servings
55 minutes

Ingredients

6 stalks Green Onion (chopped, divided)
3 Yellow Potato (large, peeled and cut into 1/2-inch cubes)
2 tbsps Extra Virgin Olive Oil (divided)
1 tsp Italian Seasoning
1 tsp Sea Salt (divided)
8 Egg
1/4 cup Water

Directions

- 1 Preheat the oven to 200°C (400°F) and line a baking sheet with parchment paper.
- 2 In a mixing bowl combine half of the green onions, the potatoes, 3/4 of the oil, the Italian seasoning and 3/4 of the salt. Transfer to the baking sheet and bake for about 30 minutes or until the potatoes are golden brown and tender.
- 3 Meanwhile, in the same mixing bowl whisk the egg, water, the remaining salt and the remaining green onion together. Set aside.
- 4 Use the remaining oil to grease a cast iron skillet and heat the skillet over medium heat.
- 5 Transfer the cooked potatoes to the skillet then pour in the egg mixture. Arrange the potatoes into an even layer then let cook for 5 minutes until the eggs begin to set. Transfer the skillet to the oven and bake for 13 to 16 minutes, or until the eggs have set.
- 6 Let cool slightly before slicing into equal pieces. Enjoy!

Notes

Leftovers: Refrigerate in an airtight container for up to three days.

Serving Size: A 10-inch cast-iron pan was used for 6 servings.

More Flavour: Season the potatoes with garlic powder or black pepper.

Additional Toppings: Garnish with additional green onions or fresh herbs.

Like it Spicy: Add red pepper flakes or serve with hot sauce.

Extra Creaminess: Use almond milk or cream instead of water.