

Oven Frittata

This dish is great for a weekend breakfast or weeknight dinner.

2 small russet potatoes, sliced into thin circles

3 tablespoons oil

3/4 teaspoon salt, divided

Black pepper

6 eggs (or 1+1/3 cups thawed frozen eggs)

¼ cup milk

1 cup thinly sliced vegetables (zucchini, onions, green peppers etc.)

1 cup shredded cheese

Serves 4

Heat oven to 425 degrees.

Heat oil in a 9- or 10-inch pie or cake pan in the preheated oven until sizzling hot, 5-10 minutes.

Carefully remove the hot pan from the oven and arrange the sliced potatoes in the bottom of the pan. Sprinkle with ¼ teaspoon salt and a few shakes of pepper.

Return potatoes to the oven and bake for 20 minutes.

Meanwhile beat the eggs and milk in a large bowl. Add ½ teaspoon salt and ¼ teaspoon pepper.

Carefully remove hot pan from the oven.

Reduce the oven temperature to 350 degrees.

Top the potatoes with sliced vegetables.

Pour the egg mixture over the vegetables.

Return to the oven and bake for 10 minutes. Top frittata with grated cheese and bake 5 minutes more. Switch the oven to broil for 2-3 minutes or until the cheese is bubbly and golden brown.

Remove frittata from the oven and let sit for 5-10 minutes before serving.

Optional: A sprinkle of fresh or dried herbs are a nice addition if you have them on hand.