Potato and Onion Frittata



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Recipe by: Laura Vitale

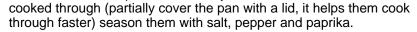
Serves 4-6

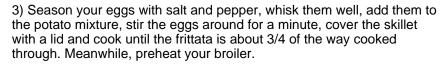
Prep Time: 15 minutes Cook Time: 30 minutes

Ingredients

- __1 lb of Yukon Gold Potatoes, peeled __1 Large Yellow Onion or 2 Smaller Onions, chopped
- __1/4 cup of Olive Oil
- __7 Eggs
- __1 cup of shredded Cheddar or any cheese you like
- __1/2 tsp of Smoked Paprika
- __2 Tbsp of Chopped Parsley
- __1 Tbsp of Chopped Chives
- __Salt and Pepper, to taste

- 1) Add the potatoes to a saucepan, cover with water, bring to a boil, cook them for 5 minutes, remove them from the water and allow them to cool completely. If your potatoes are really big, you should cut them in half before boiling them. Cut them into large cubes once they are cooled.
- 2) In a 10 skillet, add the olive oil, onions and partially cooked potatoes, cook them over medium heat for about 15 to 20 minutes or until the potatoes are fully





4) Sprinkle the cheese over the top, place the frittata under the broiler and cook until the top is a deep golden brown. Remove from the broiler, top with the parsley and chives and serve!

