



CHEESY POTATO FRITTATA

WITH SAUTÉED MUSHROOMS & SPINACH

DIFFICULTY: Easy | **SERVES:** 4 | **READY IN:** 50 minutes

A substantial frittata that includes three of the most delicious foods - bacon, potatoes and cheese! With the side of sautéed mushrooms and spinach, this would be a good brunch meal too.



FRITTATA

- 400g potatoes (i.e. agria) (14oz)
- 1 capsicum
- 200g bacon (7oz)
- 2 cloves garlic
- 2 tsp olive oil
- 1/2 cup frozen peas (75g)
- 7 eggs
- 1/4 cup lite sour cream (60ml)
- 1/4 cup milk (60ml)
- 1 cup grated cheddar cheese (100g)

VEGGIES

- 300g button mushrooms (10.6oz)
- 120g baby spinach or regular spinach (4.2oz)
- 1/2 Tbsp olive oil
- 1/2 Tbsp brown sugar
- 1/2 Tbsp balsamic vinegar
- 1/2 Tbsp soy sauce

TO SERVE

- 1/4 cup tomato relish (80g) *optional*

1. PREPARE FRITTATA

Peel potatoes and dice into small 1cm cubes. Dice capsicum and bacon. Crush garlic.

2. Preheat oven to 200°C (390°F) fan bake. Grease or line an oven-safe dish with baking paper (dish should be approximately 23cm / 9in diameter if using round, or 18cm x 25cm / 7in x 10in for a rectangular dish).

3. Heat oil in a large frying pan over a medium-high heat. Add bacon and cook until browned. Add garlic and cook for a further 30 seconds. Remove from the pan onto a plate.

4. Add potatoes to pan and cook for 10 minutes, stirring frequently, until crisped around the edges and almost tender. Season with salt and pepper. Add the capsicum and peas and cook for 2 more minutes.

5. While potatoes are cooking, place the eggs, sour cream and milk in a bowl. Season well with salt and pepper and whisk to combine.

6. Place potatoes into the prepared dish and sprinkle over the bacon, garlic and cheese. Pour over the egg mixture. Cook for 20 minutes, until frittata has set.

7. PREPARE VEGGIES

While frittata is cooking, slice mushrooms. Heat oil in a large frying pan over a medium heat and cook mushrooms for 2 minutes. Add sugar, vinegar and soy sauce and cook for 5 minutes, until mushrooms have softened. Add spinach and cook for 1 minute, until wilted.

8. SERVE

Slice frittata into wedges and serve with sautéed mushrooms and spinach, and a dollop of relish.



WINE MATCH: Try a sparkling wine or a crisp Rosé.

CHEESY POTATO FRITTATA RECIPE NOTES

GLUTEN-FREE OPTION: Make sure you use gluten-free soy sauce.

INGREDIENT SWAP: Try chicken bacon or chorizo as an alternative to bacon.

STORING AND REHEATING: Refrigerate all components together in desired portion sizes. Reheat in the microwave as required.