



POTATO AND VEGETABLE FRITATTA

Recipe Collection by **Lorraine Fitzmaurice**

This is a great way to use leftover boiled potatoes and steamed or roasted vegetables. Every time you make it it's going to taste a little different as it will depend on which vegetables are leftover, if there are any herbs around and what kind of cheese is left.

If there are only boiled potatoes then it will become a spanish tortilla. This is a thick omelette made from onion and potato. This dish is also very good cold. Ideal on a picnic or in a lunch box.

1 onion, diced
4 boiled potatoes, peeled and diced
1 bowl of steamed or roasted leftover vegetables
4 large free range eggs
1 dessertspoon of herbs, chopped fine, (parsley, oregano, chives,)
small amount of cheese, grated
extra virgin olive oil
sea salt

Method

Heat the frying pan over a medium heat. Add a tablespoon of olive oil, fry the onion gently until soft but not brown. Add the diced cooked potato and fry until the potato becomes brown at the edges. Add the vegetables and season with salt and pepper and stir in any herbs at this stage.

Beat the eggs, Lower the heat and pour over the potato and vegetables mixture. Stir to combine the egg and vegetables.

Press down with the back of a wooden spoon and allow the dish to set. When the dish is almost set, sprinkle with grated cheese and place under the grill to set and brown the top.

Slide onto a plate and slice into wedges.

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