



Potato Frittata with Fresh Herbs

This potato frittata recipe is a great way to use your chickens' eggs.

Like an omelet, a frittata is mixture of your farm fresh eggs and other ingredients that cooks in a skillet, but rather than folding it over like an omelet, the frittata is left open and sets up slowly in the pan. It can accommodate heavier fillings than a classic omelet because it isn't folded. Enjoy this omelet with your favorite muffin, toast or biscuits.

Ingredients

8 ounces red potatoes ½ cup sliced yellow onion 1 tsp. salt ¼ tsp. freshly ground pepper 4 T. olive oil, divided 8 large eggs 1 T. minced fresh parsley ½ T. minced fresh rosemary ½ T. minced fresh thyme

Preparation

Preheat oven to 425 degrees. Wash the potatoes and slice them 1/8-inch thick. Toss the potatoes, onion, salt and pepper in a bowl with 2 tablespoons of olive oil. Spread mixture in a single layer on a baking sheet and cook for 10 to 15 minutes. Remove from oven and let cool. Lower the oven temperature to 400 degrees. Whisk the eggs and fresh herbs together. Stir in the roasted potato mixture. Heat the remaining 2 tablespoons of olive oil in an ovenproof skillet. Pour in the eggs.

Cook over medium-low heat, covered, for 10 minutes. Slide a spatula under the eggs every few minutes to keep the bottom from sticking. When the eggs are almost totally set, uncover and put the skillet in the oven. Bake a couple of minutes until the top sets and is lightly brown. Run a spatula under the eggs and then slip the frittata onto a serving plate. Cut into wedges and serve.