

Roasted Potato Frittata

7 ingredients · 55 minutes · 6 servings



Directions

1. Preheat the oven to 400°F (204°C) and line a baking sheet with parchment paper.
2. In a mixing bowl combine half of the green onions, the potatoes, 3/4 of the oil, the Italian seasoning and 3/4 of the salt. Transfer to the baking sheet and bake for about 30 minutes or until the potatoes are golden brown and tender.
3. Meanwhile, in the same mixing bowl whisk the egg, water, the remaining salt and the remaining green onion together. Set aside.
4. Use the remaining oil to grease a cast iron skillet and heat the skillet over medium heat.
5. Transfer the cooked potatoes to the skillet then pour in the egg mixture. Arrange the potatoes into an even layer then let cook for 5 minutes until the eggs begin to set. Transfer the skillet to the oven and bake for 13 to 16 minutes, or until the eggs have set.
6. Let cool slightly before slicing into equal pieces. Enjoy!

Notes

Leftovers

Refrigerate in an airtight container for up to three days.

Serving Size

A 10-inch cast-iron pan was used for 6 servings.

More Flavor

Season the potatoes with garlic powder or black pepper.

Additional Toppings

Garnish with additional green onions or fresh herbs.

No Yellow Potato

Use russet potatoes instead.

Like it Spicy

Add red pepper flakes or serve with hot sauce.

Ingredients

- 6 stalks** Green Onion (chopped, divided)
- 3** Yellow Potato (large, peeled and cut into 1/2-inch cubes)
- 2 tbsps** Extra Virgin Olive Oil (divided)
- 1 tsp** Italian Seasoning
- 1 tsp** Sea Salt (divided)
- 8** Egg
- 1/4 cup** Water

Extra Creaminess

Use almond milk or cream instead of water.