

Teresa's Breakfast Frittata

I got this versatile recipe from a Spanish friend. Resembling a Spanish tortilla, it's my favorite when I want "breakfast for dinner." Plus saying the word "frittata" is just so much fun!—Teresa Blackburn

- 1 tablespoon olive oil
- 1 tablespoon butter
- 2 green onions, chopped
- ½ red bell pepper,
cut into slivers
- 1 garlic clove, chopped
- 1 pound Yukon Gold potatoes,
thinly sliced
- 6 eggs
- ¼ cup heavy cream
Pinch of dried thyme
and oregano
- ¼ teaspoon salt
- Coarsely ground black pepper
- 1 cup (4 ounces) grated
Gruyère cheese

1. Preheat oven to 400F.
2. Place olive oil and butter in a heavy ovenproof skillet (or a well-seasoned iron skillet). Heat over medium heat until butter melts. Add green onions, bell pepper and garlic; sauté about 3 minutes. Scatter potatoes over all. Cover skillet and cook until potatoes are fork-tender, 10 to 12 minutes.
3. Whisk together eggs, cream, thyme, oregano, salt and pepper. When potatoes are tender, pour egg mixture evenly over top of potatoes. Jiggle skillet slightly to make sure eggs run down between potatoes.
4. Sprinkle cheese evenly over top of eggs. Place skillet in oven and bake 8 to 10 minutes, until eggs are soft-set and cheese is melted. Remove from oven. Let stand about 3 minutes. Cut into wedges and serve with slices of crusty buttered bread and jam. Serves 6.

Per serving: 280 calories, 19g fat, 250mg chol., 24g prot., 13g carbs., 1g fiber, 250mg sodium.

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