



SPRING VEGETABLE FRITTATA WITH LEEKS & POTATOES

 30 minutes

Meal Difficulty

 Serves 2



COOKING DIRECTIONS

- 1 Preheat the oven to 375°F.
- 2 In a medium bowl, beat eggs to combine. Whisk in salt, pepper, and grated parmesan.
- 3 Melt the butter in the Little Farmhouse Skillet over medium heat, swirling the pan to coat.
- 4 Add leeks and sauté until tender, about 2 minutes. Add spinach and cook until wilted, about 1 minute longer. Scatter potatoes into the pan and pour egg mixture over the top. Sprinkle with crumbled goat cheese and half of the herbs.
- 5 Cook over medium heat, stirring constantly with a rubber spatula, until eggs just start to set around the bottom and edges, about 3 minutes. Transfer to the preheated oven until frittata is puffed and just cooked through, about 10 minutes.
- 6 Remove from the oven and sprinkle with remaining herbs and more parmesan to taste. Serve hot or at room temperature.

INGREDIENTS

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6 large eggs
1/3 cup grated parmesan cheese, more to taste
1 teaspoon salt
Freshly ground black pepper, to taste
2 tablespoons unsalted butter
1 leek, white and light green parts sliced thin, washed well (1/2 cup)
1/2 cup roughly chopped fresh spinach
1/2 cup diced cooked potatoes
1 ounce goat cheese, crumbled
2 tablespoons chopped fresh parsley
1 tablespoon chopped fresh dill