



# Quick and easy frittata

Serves 4  
Prep 15 minutes  
Cooking 20 minutes

## Ingredients

4 potatoes, peeled and cut into bite sizes pieces  
4 eggs  
1 tbsp milk  
1 tbsp oil  
1 onion, peeled and finely chopped  
2 cloves garlic  
1 mug grated cheese

## Optional ingredients

Ham, mushrooms, peppers, etc

## Method

1. Boil the potatoes until just cooked.
2. Heat the oil in a frying pan and fry the onion and garlic until soft and add any other fillings and cook until softened.
3. Beat the eggs together with the milk and add to the pan.
4. Cook the mixture on a gentle heat until set.
5. Sprinkle the grated cheese over the top and put under a hot grill until browned and serve.

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