

POTATO FRITTATA

with Bacon and Parmesan

I love making frittatas for breakfast, lunch and dinner. They are easier than a quiche because you don't have to make a crust and I just love that you can throw anything in and they turn out so yummy. This is the best one I've made yet! The potatoes create a crispy, french fry-like layer on the bottom of the dish. This recipe creates quite a large frittata (serves about 16) but it makes great leftover and can even be served at room temperature for lunch or dinner with a little salad.

Ingredients.

15 eggs, beaten
1 1/2 cup milk
1/2 cup sour cream
6 slices of bacon
handful fresh parsley, minced
6-7 new potatoes, thinly sliced
3 garlic cloves, minced
1/2 cup grated parmesan cheese
olive oil
1/2 teaspoon salt
1/4 teaspoon freshly ground black pepper
butter

Directions.

Preheat the oven to 375 degrees. Thoroughly butter a large casserole dish. Heat a medium non-stick pan over medium high heat, and cook the bacon until crispy, set aside on a paper towel to cool and drain. Once it's cooled, chop it up into bits. Heat a large non-stick pan over medium high heat, add about 1/4 cup of olive oil. Add the potatoes and sauté them until they start to turn golden brown. Season them with a pinch of salt. Transfer the potatoes to the buttered casserole dish, creating a layer of golden potatoes on the bottom of dish. Allow them to cool while you combine the beaten eggs, milk, garlic, salt, and pepper, bacon, and sour cream in a large bowl. Once the potatoes are mostly cooled, pour the egg mixture over them. Sprinkle the top of the eggs mixture with the parmesan and parsley. Use a fork to gently combine the parsley and parmesan with the egg mixture. Don't mix it in too much, just enough that it's not sitting on top of the dish. Then, put the dish in the oven on the middle rack and bake until the sides are golden brown and the center is set, about 45-60 minutes. You can check to see if it's done by jiggling the dish a bit. If the eggs in the middle are still runny let it cook for another 10 minutes until the eggs set up. Remove from the oven and allow it to rest for about 10 minutes before serving it.

RECIPE BY KACIE MCMACKIN
www.withlovekacie.com

© 2010-2014