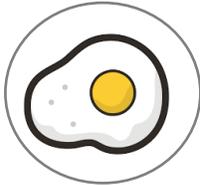


# Baked Potato Frittata

## Ingredients



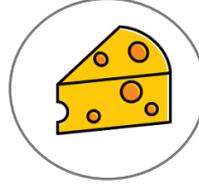
Potatoes



Eggs



Onion



Cheese



Milk

## Instructions

### Prep:

*Prep Time: 5 minutes*

#### Ingredients:

- 3 potatoes (or 1 lb. potatoes)
- 4 eggs
- ½ onion, chopped
- ¼ cup shredded cheese
- ¼ cup milk

#### Optional:

- Can use as many or as little of the ingredients as you like! The cooking time will vary depending on how many potatoes and eggs you use.
- Add veggies such as spinach, kale, tomatoes, bell peppers, mushrooms, etc.
- Add proteins such as cooked chicken, ham, sausage, or even tofu!
- Add herbs such as green onions, parsley, or cilantro.
- Use any kind of cheese you like, or a combination of different cheeses! Add a little bit of cream cheese, sour cream, or heavy cream for a creamier flavor!

### Cook:

*Cook Time: 30-50 minutes*

#### Instructions:

1. Preheat oven to 400°F
2. Peel and slice the potatoes into thin slices. Heat some oil or butter in a pan over medium heat. Once the pan is hot, add the potatoes and season with salt and pepper. Cook for about 10 minutes, or until the potatoes start to brown.
3. In a large bowl, whisk the eggs, milk, and cheese together until the mixture is smooth. Add the chopped onions to the mixture and any other additional toppings.
4. Pour the egg mixture and potatoes into a baking dish. Stir together until evenly spread in the dish. Bake for 30-50 minutes, depending on how many eggs and potatoes you use.
5. Serve and Enjoy!

#### Cooking Tips:

- Chop the potatoes into smaller chunks so that they cook faster. I recommend chopping them into small cubes.
- Bake until the eggs are puffed and the center of the frittata jiggles when you move the dish. The frittata will continue to cook for a couple minutes after you remove it from the oven.

