

Grandma Jean's Easy Frittata

Ingredients

- 1 tablespoon olive oil
- 1 tablespoon butter
- ½ cup onion or leek, chopped
- 1 cup chopped kale or spinach, with large stems removed
- ½ cup chopped vegetables of your choice (asparagus, bell peppers, broccoli,
- ¼ cup [Crispy Breakfast Taters](#) (leftover)
- 5 eggs
- 1 tablespoon milk
- Salt and pepper, to taste
- ¼ cup grated cheddar cheese
- 1 tomato, sliced

Directions

Heat oil and butter over medium heat in an oven-safe skillet. Add leeks or onions and sauté, stirring occasionally, until soft and just beginning to brown (leeks take longer than onions). If using kale, add it and continue sautéing for 5 more minutes. Add your other vegetables and continue stirring. If using spinach, add it at the last minute and cook just until it wilts. Increase heat to medium-high and add (pre-cooked, leftover) potatoes, cooking them just long enough to warm them. In a bowl, whisk eggs, milk, salt, and pepper; then pour eggs into the pan. Let set for about a minute, and then begin stirring as if making scrambled eggs. Cook until about halfway done, allowing edges to firm up. Sprinkle with grated cheese and sliced tomato, and place under the broiler until eggs are completely cooked and cheese is bubbling and browned, usually about 5 minutes. Keep a close eye on it, as it can go from perfect to burned quite quickly. Serve immediately, or at room temperature.

Notes

Other veggies that work really well in frittatas are: asparagus, broccoli (chopped very small), bell peppers, zucchini (salt first to draw out water), and probably many others. We find potatoes to be the essential ingredient, and when they are cooked ahead you can whip up this meal fairly quickly. You can also try a different kind of cheese (jack, goat, or feta have all tasted great to us before).

Frittata keeps extremely well in the fridge for the next day. Wrap individual servings in foil, then reheat in the toaster oven. Leftovers inside of leftovers!