

Spring Onion & Roasted Pepper Frittata



Serves 2

Prep 10 mins

Cooking 20 mins

Easy

Ingredients

300g large new potatoes, peeled & sliced

½ bunch spring onions, chopped (including green bits)

butter

2 large roasted red peppers from a jar, chopped

6 eggs, beaten

salad to serve

1. Cook the potatoes in salted boiling water until tender. Drain and cool.
2. Cook the spring onions in a large knob of butter until soft. Mix into the eggs with the peppers and potatoes and season well.
3. Heat a small 20cm non-stick pan with butter then tip in the egg mix. Cook gently until the bottom is set then slide the pan under the grill until the top is golden and just set. Serve with salad.