

# Potato frittata



**Serves 4 people**  
**Cooking time 30 minutes**

## Ingredients

**3 medium potatoes, peeled and sliced (not too thinly)**  
**5 large eggs**  
**1 medium onion, thinly sliced**  
**salt and pepper**  
**olive oil to fry**

## To make

**Heat 4 tbsp of the olive oil in a frying pan and add the onions and fry them over a gentle heat until crystalised and softened but not browned.**

**In a large bowl, whisk the eggs and add the salt and pepper. In a saucepan, bring some water to boil and add some salt. Place the peeled potatoes in the hot water and boil until half cooked and softened (do not overcook because the potatoes will break apart).**

**Rinse the potatoes quickly and let them cool a little.**

**Add the cooled potatoes and crystalised onions to the egg mix and make sure all the ingredients are coated with eggs. Heat remaining oil in the frying pan you used for onions before. Add the mixture and put the lid on so the eggs set completely. Once the top is firm (about 12 minutes), flip the frittata and cook the other side for about 5-6 minutes. You can also place the pan in the oven under a preheated grill until the top is golden.**