

Potato & Onion Frittata



Prep: 20 minutes

Cook: 20-25 minutes

Yield: 4-6 servings

Ingredient Studio—Chefs Candy Argondizza & Marité Acosta

- 2 medium Yukon gold potatoes halved and thinly sliced
- 1 small yellow onion halved and thinly sliced
- 10 large eggs
- 1/4 cup canola oil, divided
- 1 teaspoon salt, divided
- 1/2 teaspoon black pepper, divided

Optional

Adding in some fresh spinach or sliced zucchini or herbs make a great variation on this classic dish.



1. Preheat oven to 350°.
2. Heat the skillet over medium heat and add 2 tablespoons of canola oil. When the oil is hot, add the potatoes, in batches, and cook until golden brown. Add more oil as needed. Remove the potatoes to a large bowl. Season with a pinch of salt and pepper.
3. Wipe the skillet clean with a paper towel and add 2 tablespoons of oil. When the oil is hot, add the sliced onions, lower the heat and allow to cook slowly, stirring occasionally, until the onions are soft and golden brown. Season with a pinch salt and pepper.
4. While the onions are cooking, carefully crack the eggs in a medium bowl, season with a pinch salt and pepper and whisk to combine.
5. Once the onions are tender and golden brown, return the cooked potatoes to the skillet and pour the beaten eggs over the potatoes and onions. Using a heatproof spatula, gently combine the mixture to distribute evenly.
6. Place the skillet in the oven and cook for 20-25 minutes. The top of the frittata should be firm to the touch. Remove from the oven and let rest for 10 minutes before unmolding onto a cutting board.
7. Slice into 4 to 8 wedges.

Chef's Notes: Enjoy as breakfast or a light lunch or dinner with a side salad or vegetable.