

for the
little ones

Bacon fRittata

A filling bacon, potato and cheese frittata – great for lunch or dinner served with a simple parmesan pear salad.



25 Minutes



2 Servings



PORK

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FROM YOUR BOX

MEDIUM POTATO	1
FREE-RANGE EGGS	6-pack
CHIVES	1 bunch
PARMESAN CHEESE	1 packet
FREE-RANGE BACON	1 packet
BROWN ONION	1
BABY COS LETTUCE	1
PEAR	1

FROM YOUR PANTRY

oil/butter for cooking, salt, pepper, dried oregano

COOKING TOOLS

large frypan, saucepan

Serve the frittata with a yummy tomato relish or pesto alongside some bread if you like.

Before you start cooking!

Rinse your veggies and lay out all your ingredients, utensils and cooking equipment, such as pans, chopping board and knife.



1. Boil the Potato

Dice **potato** into 1-2cm pieces. Place in a saucepan, cover with water and bring to a boil. Cook for 6-8 minutes or until just tender. Drain, see step 4.

tip You can grate and add the potato to the pan in step 3 instead!



4. Pour in the egg Mix

Add drained potatoes to pan. Pour in the egg mixture and stir briefly to combine. Cover the pan and cook over medium-low heat for 10-12 minutes or until set.

tip Make individual frittatas in a lined muffin tray if your family prefer!



2. Whisk the eggs

In the meantime, whisk **eggs** with **2 tbsp water**. Chop and add **chives** (reserve some for garnish if you like!) and **100g parmesan cheese**. Season with **1 tsp oregano, salt and pepper**.

tip Increase oregano to 2 tsp for extra flavour!



5. Prepare the Salad

Trim and wedge **lettuce**, slice **pear**. Arrange in a bowl with remaining **parmesan cheese**.

tip Dress with olive oil and balsamic vinegar if you like.



3. Cook the Bacon & Onion

Heat a frypan with **oil/butter** over medium-high heat. Dice and add **bacon** and **onion**. Cook for 3-4 minutes.

tip You can add some crushed garlic for an extra boost of flavour if you like!



6. Finish and Serve

Slice and serve frittata with side salad at the table. Sprinkle with any extra chives.

tip To flip the frittata upside down, place a plate or chopping board on top of the frypan. Flip both, so that the frittata falls onto the plate/board.