

SEE
NOTES FOR
VEGETARIAN
INSTRUCTIONS



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Chives

Chives work well as a garnish in any dish, and are also delicious in a breakfast omelette! Store chives in a glass of water or wrapped in damp paper / kitchen towel to prevent it from dehydrating.



2 Bacon & Cheese Frittata

Great for dinner, and great in the lunchbox if you have any leftovers! Substantial bacon, potato and cheese frittata served with a dressed parmesan & pear salad.



 20 minutes  2-3 servings  Pork

21 May 2021

Cooking for little kids?

If you have picky little eaters you can peel the zucchini before grating it. Add the chives and cherry tomatoes to the salad instead of into the frittata!

FROM YOUR BOX

MEDIUM POTATO	1
FREE-RANGE EGGS	6-pack
ZUCCHINI	1/2 *
CHIVES	1/3 bunch *
PARMESAN CHEESE	1 packet (150g)
BACON 	1 packet (100g)
BROWN ONION	1
TOMATO	1
FESTIVAL LETTUCE	1/2 *
PEAR	1
 SICILIAN OLIVES	1 tub

**Ingredient also used in another recipe*

FROM YOUR PANTRY

olive oil + oil/butter for cooking, salt, pepper, dried oregano, red or white wine vinegar

KEY UTENSILS

large frypan, saucepan

NOTES

To serve, you can try flipping it upside down by placing a plate or chopping board on top of the frypan. Flip both, so that the frittata falls onto the plate/board. When you remove the pan, you'll see the browned underside of frittata.

For extra flavour, serve with a yummy tomato relish or pesto!

No pork option - bacon is replaced with turkey.
Cook as per recipe instructions.



1. BOIL THE POTATOES

Chop potatoes into 2-3cm chunks. Place in a saucepan, cover with water and bring to the boil. Cook for 6-8 minutes or until just tender. Drain.




2. WHISK THE EGGS

Whisk the eggs with **2 tbsp water**. Grate zucchini and chop chives (reserve some for garnish!). Combine all in the bowl with 100g parmesan. Season with **1 tsp oregano, salt and pepper**.



3. COOK BACON & ONION

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

 **VEG OPTION - cook as above without the bacon. Add drained olives towards the end.**



4. POUR IN THE EGG MIX

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



5. PREPARE THE SALAD

Combine **1 tbsp olive oil, 1 tbsp vinegar**, remaining parmesan, **salt and pepper** in a large serving bowl. Chop lettuce and slice pear, toss in the bowl to dress.



6. FINISH AND SERVE

Serve frittata with salad. Garnish with the reserved chives.

How did the cooking go? We'd love to know - help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to hello@dinnertwist.com.au

