



Tortilla-inspired Frittata

Breakfast, Potatoes, Starters

Prep Time: 20 minutes **Cook Time:** 40 minutes **Total Time:** 80 minutes **Difficulty:** Medium **Servings:** 6-8

INGREDIENTS

- 1 medium sweet onion
- 3 medium to large potatoes
- 8-10 large free-range eggs
- 1 container gourmet mushroom blend
- 1 clove garlic, minced
- 1 teaspoon of kosher salt
- 1/4 teaspoon of ground pepper
- 6-8 oz of olive oil
- 1 tablespoon of salted butter

DIRECTIONS

Clean, dry, and coarsely chop the gourmet mushrooms. Melt the butter over medium heat and add the mushrooms. Season with a pinch of kosher salt. Stir and cook until the mushrooms begin to lightly brown. Then remove from heat and set aside.

Peel and chop the onion and set aside. Peel and thinly slice the potatoes. Using a mandolin makes this process much easier and faster. Then, toss and mix together.

Pour the olive oil into a 9" or 10" oven-proof, non-stick frying pan and turn to medium heat. After 3-4 minutes or until the oil reaches about 300°F, add the potato and onions and fry gently for 20-25 minutes, or until the potatoes are tender but mostly without color, lightly tossing occasionally. Do NOT add any seasoning at this stage. It will pull moisture from the potatoes and change the dynamics of the dish. Preheat your oven to 350°F.

Using a slotted spoon or a fryer spoon, remove the potatoes and onions and set aside to cool. Beat the eggs in a mixing bowl, add the cooked potatoes, onions, salt, and pepper, then gently fold together and leave for 10 minutes. The potatoes will start to absorb the egg.

Drain the remaining olive oil from the pan into a heat-resistant container. You can reuse the olive oil for another dish or even for a salad dressing. Ensure there is an oil coating in the pan to help prevent sticking. Pour the mixture into the pan and spread evenly.

Cook on medium heat for about 10 minutes. The edges will turn pale yellow, and bubbling will occur throughout. This is to get a nice browning on the bottom of the frittata (soon to be top).

Place the pan in the oven and bake for 15 minutes. The center of the frittata should be set before you remove it from the oven. Once done, let it rest and cool for 5 minutes. Run a knife or thin spatula around the edge to ensure the edges are loosened. Quickly and confidently flip the pan onto a clean surface. Slice and serve. It can be served warm or cold.