

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
GEM LETTUCE	3-pack
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.