

SWISS CHARD FRITTATA



Photo Credit: Pattie Garrett

INGREDIENTS

- 1 Red Potato, diced
- 1 tablespoon Olive Oil
- 1 small Onion, thinly sliced
- 1 clove Garlic, minced
- 1 bunch Swiss Chard
- 8 Eggs
- 1/2 cup grated Gruyere Cheese
- 1/4 cup grated Parmesan Cheese
- 1 tablespoon Butter

DIRECTIONS

Step 1: Preheat the oven to 400 degrees Fahrenheit.

Step 2: Cook potato in water until tender.

Step 3: In a 12 inch skillet, heat the olive oil over medium heat until shimmering. Add the onion and cook until softened, about 3 minutes, then add the garlic and cook for a minute more. Add the chard and a splash of water, cover and cook until the chard is completely soft. Add more water if necessary if that skillet is too dry and the chard is still tough. Before proceeding, cook off any leftover moisture and allow to cool

Step 4: In a large bowl, whisk the eggs with the cheese, then stir in the chard and onion mixture and the potatoes.

Step 5: Heat the butter in a small skillet over medium heat until foaming, then add the egg mixture. Cook until the bottom and sides begin to set, then transfer to the oven and continue cooking until the center is solid, 5-15 minutes. Allow to cool before serving.

Recipe: My Saratoga Kitchen Table, Pattie Garrett

