

AUTUMN FRITTATA



Serving: 4

Cooking Time: Not Specified

Prep Time: 40 min

INGREDIENTS

- 300ml chicken stock

- 500g potatoes, peeled and quartered
- 45ml (3 tbsp) olive oil
- 1 onion, finely chopped
- 3 celery sticks, sliced
- 120g spinach, washed
- 6 large eggs, lightly beaten
- Salt and freshly ground black pepper, to taste
- 100g Parmesan, freshly grated

INSTRUCTIONS

Heat the chicken stock in a large frying pan and cook the potatoes until the stock has almost evaporated. Pour in the oil, onion, celery and toss to combine. Cover and leave to cook until the onion and celery are slightly soft. Add the spinach and stir until the leaves have wilted. Preheat the grill to hot. Pour in the eggs, season and sprinkle with the Parmesan. Cook until the eggs are almost set. Place under the grill until the frittata has puffed up and the cheese is golden.