

FARM FRITTATA

recipe by: nina shirley

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SERVES: 8 // TOTAL TIME: 30 MINUTES
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INGREDIENTS

2 CUP CHOPPED POTATOES	1/4 CUP CHOPPED HERBS
2 TBSP OLIVE OIL	2 CUPS CHOPPED SPINACH
1 CUP CUBED HAM	8 TO 12 EGGS, BEATEN
1/2 CHOPPED ONION	1 CUP GOAT CHEESE

DIRECTIONS

1. PREHEAT OVEN TO BROIL.
2. STEAM POTATOES UNTIL FORK TENDER.
3. IN CAST IRON, BROWN HAM IN OLIVE OIL.
4. REMOVE HAM FROM SKILLET AND SAUTÉ ONION.
ADD CHOPPED HERBS.
5. ADD POTATOES AND COOK UNTIL BROWNEED.
6. ADD GREENS AND STIR UNTIL COOKED.
7. REMOVE SKILLET FROM HEAT. ADD EGGS.
8. ADD HAM, GOAT CHEESE, SALT AND PEPPER.
9. BROIL FOR 5-10 MINUTES AND WATCH CAREFULLY
FOR EGGS TO GET PUFFY.

recipe by:

The **DIRT**
ACADEMY
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