

# Mediterranean Frittata

## Description

The humble potato is the star of this colourful and satisfying oven-baked omelette.

## Ingredients

- 1 small cooked potato, peeled
- 1 green onion
- 1 plum tomato
- 8 eggs
- 1 tsp dried oregano leaves
- 1/2 tsp garlic powder
- 1/4 tsp salt
- 1/3 cup crumbled feta

## Instructions

Preheat oven to 350F (180C)

Lightly coat an 8" (2L) square backing dish with vegetable oil

Grate potato

Thinly slice onion diagonally

Cut tomato into rounds

In a large bowl, whisk eggs with seasonings.

Add potato and onion

Crumble in feta

Stir until mixed

## Summary

**Yield:** 4

**Source:** Chatelaine Holiday 2009

**Prep Time:** 10 minutes

**Category:** Eggs

## Mediterranean Frittata

Turn into baking dish and stir to evenly distribute ingredients

Top with tomato rounds

Bake, uncovered, in centre of oven until middle is set when dish is jiggled: 30 to 35 minutes.

Let stand 5 minutes, then slice and serve

### Notes

Rinse the feta if it's too salty