

# 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

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

## Summary

**Yield:** 4

**Source:** Chatelaine Holiday 2009

**Prep Time:** 10 minutes

**Category:** Eggs