



# ***Sweet Pea Potato Frittata***

*MyPlate2Yours - Lynn Dugan*

## ***Ingredients***

10 large eggs  
2 tablespoons olive oil  
4 new potatoes  
1/2 cup sweet peas, fresh (cook with potatoes) or frozen (thawed)  
1/2 large sweet onion, finely diced  
10 cherry tomatoes, halved  
1/2 cup shredded parmesan cheese  
3/4 teaspoon salt, 1/4 teaspoon pepper  
Fresh dill sprigs, for garnish

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## ***Directions***

Preheat oven to 425°F. Whisk eggs in a bowl. Add salt and pepper and 1/4 cup parmesan. Set aside.

Bring potatoes to a boil in water and cook for 15 minutes until tender (add peas, if fresh, after 5 minutes). Drain and dice.

Heat oil over medium heat in a heavy, non-stick, oven-safe skillet. Sauté onions for 5 minutes until translucent (do not brown). Add potatoes and peas.

Add eggs to skillet and cook, stirring occasionally, 1-2 minutes until eggs begin to set. Top with tomatoes and remaining parmesan. Place in center of oven and bake for 10-15 minutes until the center is puffed and just set. Let sit for 5 minutes out of the heat. Run a rubber spatula around the edge and beneath the frittata before transferring to a platter. Garnish with fresh dill and cut into wedges. Serve with a simple green salad. Enjoy!!