

Cheesy Potato and Onion Frittata

A delicious and satisfying main dish made with a combination of cheesy potatoes, onions, and eggs. Perfect for any meal of the day!



Main Dish

25 min

Total time

Easy

Difficulty

360

kcal / serving

Ingredients

- 2 medium potatoes, peeled and thinly sliced
- 1 small onion, thinly sliced
- 4 eggs
- 1/2 cup shredded cheddar cheese
- 1/4 cup diced tomatoes
- Salt and pepper to taste
- Olive oil for cooking

Steps

- 1 Heat some olive oil in a non-stick skillet over medium heat.
- 2 Add the sliced potatoes and onions to the skillet and cook until they are golden brown and tender, about 8-10 minutes.
- 3 In a mixing bowl, whisk together the eggs, salt, and pepper.
- 4 Pour the egg mixture over the potatoes and onions in the skillet.
- 5 Sprinkle the shredded cheddar cheese and diced tomatoes evenly over the egg mixture.
- 6 Cover the skillet and cook for about 5-7 minutes, or until the eggs are set.
- 7 Remove the lid and let the frittata cook for another 2-3 minutes to lightly brown the top.
- 8 Carefully slide the frittata onto a serving plate and cut into wedges.
- 9 Serve hot and enjoy!