

Mediterranean Potato Frittata

A healthy Italian-inspired frittata packed with eggs, olives, onions, and potatoes, perfect for a satisfying meal.



Main Dish

Italian

30 min

Total time

Easy

Difficulty

350

kcal / serving

Ingredients

- 2 eggs
- 5-6 olives, sliced
- 1/4 onion, diced
- 1 small potato, thinly sliced
- Salt and pepper to taste
- 1 tbsp olive oil

Steps

- 1 Heat olive oil in a skillet over medium heat.
- 2 Add diced onions and sliced potatoes, sauté until potatoes are slightly browned.
- 3 In a bowl, whisk eggs with salt and pepper.
- 4 Pour the egg mixture over the potatoes and onions in the skillet.
- 5 Sprinkle sliced olives on top.
- 6 Cook until the edges are set, then transfer the skillet to a preheated oven and broil until the top is golden brown.
- 7 Serve hot and enjoy!