

Turkey and Cheese Potato Frittata

A hearty American-style frittata combining fluffy eggs, tender turkey, melted cheese, and crispy potatoes. Perfect for a satisfying breakfast or light dinner.



Main Dish

American

25 min

Total time

Easy

Difficulty

450

kcal / serving

Ingredients

- 1 medium potato, peeled and diced
- 2 large eggs
- 1/2 cup cooked turkey, diced
- 1/4 cup shredded cheddar cheese
- 1 tablespoon olive oil
- Salt and pepper to taste
- 1 tablespoon chopped green onions (optional)

Steps

- 1 Heat olive oil in a non-stick skillet over medium heat.
- 2 Add diced potatoes, season with salt and pepper, cook until tender and lightly browned, about 8-10 minutes.
- 3 In a bowl, whisk the eggs with a pinch of salt and pepper.
- 4 Add diced turkey and half of the shredded cheese to the eggs, mix well.
- 5 Pour the egg mixture over the cooked potatoes in the skillet.
- 6 Cook on medium-low heat until the eggs are mostly set, about 5 minutes.
- 7 Sprinkle the remaining cheese on top and place the skillet under a broiler for 2-3 minutes until cheese is melted and golden.
- 8 Remove from oven, garnish with chopped green onions if desired, and serve warm.