

Green Bean And Potato Frittata Recipe

Serves: 4 | **Prep Time:** 10 Min | **Cook Time:** 25 Min | **Difficulty:** Easy



INGREDIENTS

- 6 large Eggs
- 1 large Potato
- 6 ounces (160 grams) of Green Beans
- 2 large yellow Onions
- 1.5 ounces (40 grams) of grated Pecorino Romano Cheese
- 1 sprig of Basil
- Extra Virgin Olive Oil
- Salt to taste

DIRECTIONS

1. Peel the potatoes, wash it and cut them into 1/2 inch cubes.
2. Wash and trim the green beans, cut them into 1/2 inch pieces.
3. Peel the onions and cut them into a small 1/4 dice.
4. Add oil to the pan and sauté the beans and potatoes together for 8 minutes.
5. Add the onions to the potato and green beans, salt them and continue cooking for 2 more minutes.
6. Crack the eggs into a bowl, add a pinch of salt, the Pecorino Romano cheese and the chopped basil.
7. Beat the egg mixture with a fork or whisk.
8. In a clean non-stick pan, put it on low heat and drizzle some oil to coat.
9. Pour in the vegetables evenly across the bottom of the pan.
10. Add the egg mixture and cook the frittata over a very low heat for about 6 minutes.
11. Run a spatula along the edge of the frittata to loosen it.
12. Flip the frittata and cook it for another 5 minutes.
13. Transfer the frittata to a serving plate, cut it into wedges and serve.