The Ultimate Breakfast Frittata Recipe

25 min | 10 min prep

SERVES 3 - 4

- 2 potatoes, cubed
- 6 strips bacon, cut into bite-sized pieces
- 1 onion, chopped
- 4 mushrooms, sliced
- 4 eggs, beaten
- 1/2 cup cheddar cheese, grated
- 1 pinch dill or other herbs
- salt and pepper
- 1 teaspoon olive oil

1. Boil potatoes in a small saucepan until tender.
2. Meanwhile, heat oil in a pan and fry the onions, mushrooms and bacon until onions are clear and bacon is cooked.
3. Drain potatoes and put into frying pan, cooking for another 2 minutes.
4. Make sure ingredients are spread evenly over the pan and then pour eggs evenly over the base.
5. Season with herbs, salt and pepper, to taste.
6. Let cook for 2 minutes or until eggs start to set.
7. Sprinkle cheese over the top and bake under a grill until eggs are cooked and cheese is bubbling and brown (3-5 minutes).
8. Serve with a tall glass of orange juice and some toast.