

Potato-Bacon Frittata

Servings: 6

Source: Southern Living Nov. 1995

Ingredients

- 3 tablespoons Butter Or Margarine
- 2 cups Frozen Potatoes With Onions And Peppers
- 6 Large Eggs
- 2 tablespoons Milk
- ¼ teaspoon Salt
- ¼ teaspoon Pepper
- 1 cup Shredded Cheddar Cheese
- 6 slices Bacon, Cooked And Crumbled
- Diced Fresh Tomato Or Picante Sauce

Method

Melt butter in a 10-inch nonstick skillet over med. heat; add frozen potatoes, and cook 10 minutes or until browned.

Combine eggs and next 3 ingredients, stirring with a wire whisk; pour over potatoes. As mixture starts to cook, gently lift edges of frittata with a spatula, and tilt pan so uncooked portion flows underneath. If center remains uncooked, carefully turn frittata over and cook 5 minutes or until center is done.

Place frittata on serving platter, and sprinkle with shredded cheese. cover with alum. foil and let stand 5 minutes.

Sprinkle with bacon; garnish, if desired. Serve immediately.