

Frittata | Bacon, Potato, Mushroom & Cheese

Swick

Serves 1 | Active Time: 35 minutes | Total Time: 50 minutes

Preparing and Cooking the Frittata

Preheat your oven to 350° degrees Fahrenheit.

Dice the potatoes. Heat a non-stick, 12" -inch, oven-proof pan over medium-high heat. Once hot, add the oil and potatoes. Season with salt and pepper to taste and stir to combine.

Prepare the rest of your mise en place by slicing the mushrooms, dicing the onions, and finely chopping the chives. Cut the bacon into small dice and grate the cheese. Break up the goat cheese into chunks and set aside.

Once the potatoes are golden brown, add 2 tablespoons of water and cover to cook through. When the potatoes are done, remove them from the pan and set aside.

Return the pan to medium high heat, add the oil and sauté the mushrooms with a pinch of salt and pepper to taste.

Once the mushrooms are cooked and the liquid has evaporated, set aside. Add the bacon and cook for a few minutes before adding the onions. Cook until the onions are translucent.

In a large bowl, whisk the eggs together, followed by the half and half, salt, pepper and half of the chives.

Once the onions and bacon are done, turn the heat to low. Add the potatoes and mushrooms and stir together. Evenly distribute the mixture and sprinkle with the grated cheese.

Pour the egg mixture over top and stir gently to incorporate the egg. You want to see cooked egg scattered throughout, but wet egg in between. This should take about 4 to 5 minutes. Sprinkle with the goat cheese and remaining chives.

Transfer to the oven and bake for approximately 15 to 20 minutes or until the surface has set. Once done, let cool slightly. Loosen with a spatula, slide onto a cutting board, slice and serve.

Step 1: Preparing and Cooking the Frittata

- 12 large eggs
- 3/4 cup half and half (10 percent milk fat)
- 1/2 tsp sea salt
- 1/4 tsp freshly ground black pepper
- 2 tbsp olive oil (for the potatoes)
- 4 medium Yukon Gold or russet potatoes
- 2 1/2 cups mushrooms, sliced (8 oz)
- 1 1/2 cups onion, diced
- 2 tbsp chives
- 5 pieces thick-cut bacon (4 oz)
- 1 cup sharp white cheddar (5 oz)
- 1 cup goat cheese, crumbled (5 oz)
- 1 tsp olive oil (for the mushrooms)