

Franco's Frittata with artichokes and potatoes

La Frittata con carciofi, patate e scamorza

Ingredients

8 Eggs
4 canned Artichokes hearts, quartered
4 Potatoes
4 oz Scamorza or smoked Provolone cheese, diced
3 tablespoons chopped parsley
1 tablespoon grated Parmesan cheese, plus extra
3 tablespoons of extra virgin olive oil
salt
pepper

Preparation

Peel the potatoes, cut into slices and place into a medium pot of boiling water. Cook for about 8 minutes; drain and allow to cool a bit. Cut them into strips.



Gently beat the eggs with a pinch of salt, a little pepper; add the Parmesan and 2 tablespoons parsley, diced cheese, artichokes and potatoes; stir to combine. Place about a tablespoon of olive oil into a non-stick pan, over medium heat, and pour in the egg mixture. Cook for 3-4 minutes. Cover the pan with a lid and reduce heat to low. Cook for 12-15 minutes or until frittata is firm to the touch

Slide frittata onto a serving platter, cut into wedges and top with remaining parsley and additional parmesan (optional)