



Vegetable Frittata

A RECIPE BY OLIVE DINING

ingredients

- 60g Potato (diced)
- 60g Onion (diced)
- 60g Pepper (diced)
- 50g Carrot (diced)
- 1x Tomato (diced)
- 3x eggs
- 25g Cheese (grated)



method

- Fry Onions, Carrots and Potato until soft (for approx 8 minutes)
- Add the chopped Tomatoes and Pepper, fry for a further 2 to 3 minutes
- Whisk the Eggs and Cheese and add to the pan, turn to a low heat
- Finish under the grill
- Serve with a side salad

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