

## Seasonal Eating



# Rosemary Potato Frittata

- 2 tablespoons olive oil
- 1 clove garlic, crushed
- 1/2 pound baby potatoes (red, white or gold)
- 1/2 small onion, sliced
- 1 1/2 teaspoons salt, divided
- 1/4 teaspoon black pepper, divided
- 6 eggs
- 1/2 cup milk
- 1/2 teaspoon dry mustard
- 1/2 teaspoon finely chopped fresh rosemary
- 1/2 cup grated parmesan cheese

Heat oven to 450 degrees. Heat olive oil in a medium heat-proof skillet with the crushed garlic. Let the garlic infuse the oil while you thinly slice the potatoes and onion. Discard the garlic and add the potatoes and onions to the skillet and season with 1/2 teaspoon salt and 1/8 teaspoon pepper. Raise the heat a little to medium and cook for 7-9 minutes. Turn the potatoes and onions over and cook for 7 minutes more or until potatoes are tender. In a large bowl, whisk together the eggs, milk, dry mustard, rosemary, 1 teaspoon salt and 1/8 teaspoon pepper. Add the egg mixture to the skillet and lift the potatoes slightly so the eggs run underneath them. Transfer the skillet to the oven and bake until eggs are set, about 10 minutes. Sprinkle the cheese on the top and place back in oven for a minute until the cheese melts.