

# Spinach and Feta Frittata with Herby baby Potatoes

## Ingredients

### For the Frittata

6 large eggs	¼ tsp black pepper
¼ cup double cream	1 tbsp olive oil
1tbsp finely chopped fresh parsley	½ an onion, diced
½ tsp salt	4oz baby spinach
3oz Feta cheese	

### For the Potatoes

750g baby potatoes	50g salted butter
1 cup fresh parsley, finely chopped	Salt & pepper to taste
3tbsp garlic puree	

## Method

1. Cut the baby potatoes in half and put in boiling water, cook for 10 minutes then strain and leave to cool.
2. Preheat oven to 200\*c. Place the eggs, cream, parsley, salt & pepper in a bowl and whisk to combine; set aside for later.
3. Heat the oil in a pan until sizzling then add the onion and cook for about 5 minutes until softened, stirring occasionally. Add the spinach (in batches if needed), toss until wilted and most of the liquid has evaporated. This should take 3-5 minutes.
4. Transfer the onion and spinach into an oven proof dish and spread out. Sprinkle the cheese on top then add the egg mixture. Give the dish a little shake to ensure the egg has distributed evenly then place in the oven and bake for 10-15 minutes until the egg is completely cooked.
5. To check that the egg has fully cooked, cut a small slit in the centre of the frittata. If raw eggs run into the cut, then cook for a further 3-4 minutes. Remove from the oven and cool for 5 minutes before serving. Can be eaten hot or cold.
6. Add oil to the pan and heat until sizzling. Add the potatoes and fry until golden. Then add the butter and garlic puree, cook for 6-8 minutes then remove from the heat. (This can be done while waiting for the frittata to cook).
7. Stir in the remainder of fresh parsley and serve with the frittata.

