

Frittata with Garlic Bread



Ingredients

Serves 4

- 1 large potato, peeled & roughly cut into bite sized chunks
- 1 large or 2 small cloves of garlic, crushed
- 20g butter, room temperature
- 1 tbsp rapeseed oil
- 1 small baguette (par-cooked/frozen is best but fresh works)
- A handful of broccoli florets
- A tbsp of pesto
- ½ pepper, chopped
- Handful of cherry tomatoes, halved
- Pinch of smoked paprika
- 6-7 eggs, depending on size, free range if you can
- Handful of mozzarella or cheddar cheese, grated

Method

Preheat the oven to 200°C

- 1 Cover the potato chunks with cold water and bring to a simmer.
- 2 Make the garlic bread: mix together garlic, butter and oil. Make 7 evenly spaced slices in the bread (not all the way through). Spread the butter into the cuts. Bake for 6-7 minutes on a foiled tray in the oven.
- 3 When the potatoes are just about ready, add the broccoli, covering with a lid for 3-ish minutes.
- 4 Drain well, tip back into the pan and gently stir in the pesto.
- 5 Put a large non-stick frying pan on a medium-high heat with a small splash of oil.
- 6 Fry peppers and tomatoes for 2 minutes. Add smoked paprika if you like a smoky flavour!
- 7 Tip peppers and tomatoes out into a bowl. Cool the pan and give it a quick clean.
- 8 Reheat the pan with a little more oil. Crack eggs into a bowl, then pour into pan, breaking the yolks with a spatula or wooden spoon.
- 9 Give it all a rough mix, bringing the edges in. Once the eggs are mostly set (but still a bit runny), scatter on the spuds and broccoli, then the peppers and tomatoes, then the cheese.
- 10 Pop the egg pan in the oven for 2 minutes to finish setting the eggs and melt the cheese.
- 11 Serve up with your garlic bread and enjoy!

