



## Potato, Onion, and Pancetta Frittata

From *"Piatto Unico"* by Toni Lydecker, Lake Isle Press, 2011

### INGREDIENTS

- 6 eggs, preferably from cage-free hens
- 2 tablespoons chopped flat-leaf parsley or baby spinach
- 1 teaspoon sea salt or kosher salt
- Freshly ground black pepper
- 1 tablespoon butter
- 2 tablespoons olive oil
- 2 medium boiling potatoes, peeled, diced small
- 1 medium onion, halved lengthwise, cut into thin wedges
- 1 to 2 ounces pancetta, diced small
- ½ cup grated young Asiago, Montasio, or other mild-tasting cheese
- Sliced tomatoes drizzled with balsamic vinegar (optional)

*Makes 2-3 Servings*

*Prep: 15 Minutes | Cook: 25 Minutes*

### PREPARATION

1. In a small bowl, whisk the eggs with ¼ cup water; add the parsley, salt, and several grindings of pepper.
2. Melt the butter with the olive oil in a medium (8-inch) nonstick skillet with sloping sides over medium heat; cook the potatoes, onions, and pancetta, stirring from time to time, until nicely browned and the potatoes are tender, about 15 minutes.
3. Add the eggs to the pan, tilting to spread evenly. Reduce the heat to medium-low; sprinkle with the cheese and cook until almost set, lifting the edge with a spatula to allow the liquid egg to run under. Cover the pan for a few minutes until the top is set.
4. Peek under the frittata. If not browned on the underside, raise the heat to medium and cook just long enough to brown it. Loosen the frittata with a spatula; place a platter upside down over the skillet and invert the frittata onto it, browned side up (see Note).
5. Serve warm or at room temperature, cut into wedges, alone or with sliced tomatoes drizzled with a little balsamic vinegar.



Dara O'Brien

### NOTE

After browning the frittata on one side, you can slide it from the platter back into the skillet to brown on the other side.

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