

# Potato & Sage Frittata with Fresh Tomatoes

*ricotta + pecorino romano + parsley*

**Yield:** 4-6 servings



## Ingredients

1 tablespoon olive oil  
10 oz diced potatoes (about 2 potatoes)  
8 oz sliced yellow onions (about 1 medium onion)  
1 tablespoon chopped fresh sage leaves  
Salt & pepper

10 eggs  
2 tablespoons half & half  
½ teaspoon salt  
¼ teaspoon pepper  
2 tablespoons chopped parsley  
½ tablespoon chopped fresh chives  
4 tablespoons grated Pecorino Romano  
10 oz whole milk ricotta cheese

7 oz chopped tomatoes  
1 tablespoon olive oil  
1 tablespoon chopped fresh parsley  
¼ teaspoon salt  
1/8 teaspoon pepper

## Directions

### Potato & sage sauté:

Preheat the oven to 425°F. In a 10-inch sauté pan, heat the olive oil over medium-high heat. Add potatoes and season well with salt and pepper. Cook for 3 minutes, lower the heat to medium-low, and add the onions. Season again, and cook until the onions are soft and caramelized, about 10-12 minutes. Stir in the sage.

**Frittata:**

Meanwhile, combine the eggs, half & half, salt, and pepper. Beat well. Whisk in the parsley, chives, and 2 tablespoons of Pecorino Romano. Pour this mixture into the pan. Stir gently, but do not let the eggs scramble. Let the eggs cook undisturbed until they set around the edges, about 3-4 minutes. Sprinkle the remaining 2 tablespoons of Pecorino Romano over the top and dollop with ricotta. Transfer the pan to the oven and cook until the eggs are completely set, about 5-6 minutes (see Kayla's notes).

**Fresh tomatoes:**

In a large bowl, toss the tomatoes with the olive oil, parsley, salt, and pepper.

**To serve:**

Loosen the sides of the frittata with a spatula and slide it out onto a platter. Cut a piece and garnish with more Pecorino Romano if desired. Season to taste. Top each piece with the fresh tomatoes.

**Kayla's Notes**

Depending on a variety of factors, the eggs may cook differently, so keep an eye on the frittata as it bakes. Insert a toothpick in the center, and if it comes out runny, keep cooking until the toothpick comes out dry.