

## **Frittata Stuffed Baked Potatoes**

**It's a Potato! It's a Frittata! It's Both!**

**Laura Frankel**

Perfect for breakfast, lunch and dinner this crowd pleaser is a great, simple do ahead dish.

Using pantry ingredients, eggs and potatoes do double duty as a side dish or main for Passover.

Serves 4 as a Main (use smaller potatoes to serve as a side)

4 large Yukon Gold Potatoes

Extra virgin olive oil

Sea salt and pepper

6 large Eggs

$\frac{1}{4}$  cup Whole milk or half and half

1 Small onion, diced

4 ounces Mushrooms, sliced thinly

1 small Red pepper (or green), diced

3 cloves Garlic, minced

3 tablespoons chopped Fresh herbs (dill, parsley, basil, oregano)

1 cup grated favorite Cheese (cheddar, mozzarella, gruyere, whatever you have on hand)

Preheat oven to 400F. Line a small baking sheet with parchment paper

1. Poke holes in potatoes with a fork and rub potatoes with evoo and season with salt and pepper. Roast potatoes on lined baking sheet in preheated oven for about 40 minutes until a paring knife can be inserted with no resistance. Allow to cool until you can comfortable handle the potatoes. Keep roasted potato shells on parchment lined sheet.
2. Cut a thin slice off the top of each potato and reserve. Gently scoop out the potato flesh while leaving a quarter inch of flesh intact. Mash the scooped flesh and set aside.
3. Whisk together eggs and milk together and set aside.
4. In a large sauté pan, lightly coated with evoo, over medium-high heat, sauté onion until golden brown. Add mushrooms and red pepper and continue cooking until mushrooms are golden brown. Add garlic and stir to combine for another 2 minutes. Finally add herbs and remove from heat.
5. Add sautéed vegetables to potato filling and stir to combine. Add eggs to veggies. Stir to combine.
6. Divide frittata filling between potato shells. Top each with cheese and bake for 20 minutes until filling has set and is lightly puffed.
7. Serve with tossed salad or roasted fish.