

OUR RECIPE



Bacon, Watercress and Potato Frittata

Serves 4

INGREDIENTS

350g new potatoes

1 tbsp olive oil

4 rashers back bacon, trimmed and sliced

1 large onion, sliced

85g watercress, roughly chopped

6 free range medium eggs

50g mature cheddar cheese, grated

METHOD

1. Cook the potatoes in a pan of boiling salted water for 10 minutes or until tender. Drain and slice.
2. Heat the oil in a non-stick frying pan, add the bacon and onions and fry for 3-4 mins until beginning to brown. Add the sliced potatoes and cook for a further 5 minutes. Add the watercress to the pan and continue to cook for 2 minutes, stirring until it has wilted.
3. Beat the eggs with a little salt and plenty of ground black pepper. Pour mixture into the pan and cook, stirring for 1 min, until most of the egg has set. Shake the pan to level the surface and cook for a further 2 minutes.
4. Sprinkle the cheese over the top of the frittata and cook under a hot grill for 2 minutes until the cheese has melted and the top is golden brown.

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