

Watercress, Bacon & Potato Frittata

Serves 4

INGREDIENTS

- 350g new potatoes
- 1 tbsp olive oil
- 4 rashers back bacon, 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.

Thank you to The Watercress Company.

Serving Suggestion - enjoy with fresh salad.