

MINI POTATO FRITTATA

Equipment needed –

2 muffin trays, pastry brush, small knives, chopping boards, measuring jug, whisk, kitchen scissors, large bowl, graters and measuring spoons.

Ingredients from the Garden –

- 8 small potatoes roasted
- 2 spring onions
- 1 small bunch of chives

Ingredients from the Pantry –

- 115 grams of cheddar cheese
- ¼ teaspoon garlic powder
- ½ teaspoon smoked paprika
- Cooking oil spray
- 8 large eggs

What to do –

1. Preheat the oven to 220°C. Spray the muffin tins with cooking oil spray, coating well using a pastry brush.
2. Cut the cooked potatoes into rough pieces and place in a large bowl.
3. Finely chop the spring onions and add to the bowl with the potatoes.
4. Finely chop the chives and set aside.
5. Grate the cheddar cheese and set aside.
6. Crack the eggs into the measuring jug. Season with salt and pepper and whisk well.
7. Measure out ½ teaspoon of smoked paprika and add to the jug with the eggs.
8. Measure out ¼ teaspoon of garlic powder and add to the jug with the eggs.
9. Add the chopped potatoes and chives into the jug with the eggs and mix well.
10. Add the grated cheese and chopped chives and mix well to combine.
11. Divide the egg/potato mixture between the 24 muffin holes, using a spoon to press the filling down so that it is completely covered in egg.
12. Bake until the egg is set and the frittata is golden, about 20 minutes, rotating the tray once.

Serves –

- 28 students.