

Frittata with Shredded Potato Crust

Potatoes

12 oz (350g) shredded raw potatoes
(weight after peeling and grating;
start with about a pound)

Weber Steak'n'Chop BBQ seasoning
or just salt and pepper

Veggies

1/2 onion, diced fine

1/2 bell pepper, diced fine

1 large clove of garlic, pressed

1 small can mushrooms, or use fresh

(doesn't need to be cooked unless
fresh mushrooms are used)

Meat & Cheese

4 oz (115g) grated cheese

use your favorite: sharp Cheddar,
Dubliner, Swiss, Pepper Jack, etc.

2 oz (60g) feta cheese — I like Trader
Joe's Israeli Pastures of Eden

4 to 5 oz (115 to 150g) diced cooked meat:
linguiça or other sausage, ham, etc.

Liquid Mixture

3 eggs plus 1 tablespoon flour

1 can evaporated milk (12 oz)

1/4 teaspoon salt (maybe skip if the meat
is already pretty salty, like ham)

pepper to taste

any other herbs or spices — I used

marjoram, parsley and summer savory

Instructions

Spray sides and bottom of a 10 inch cast-iron skillet with oil.

Line the bottom and sides of the skillet with the shredded potatoes.

Sprinkle Weber BBQ seasoning (or just salt and pepper) over potatoes.

Beat the eggs, then add the other Liquid Mixture ingredients and mix well.

Sauté onion and bell pepper in a bit of oil or butter. Set aside.

Cook meat and mushrooms if necessary.

Combine these cooked ingredients with garlic and mushrooms (if canned).

Carefully spoon evenly over potato crust.

Sprinkle cheese over veggie and meat layer, and then pour the Liquid Mixture over that.

Bake in 350°F oven until set, about 45 minutes. Top should be a golden color.

Remove and let sit for 5 or 10 minutes until further set. Cut into wedges, serves 4 to 6.

Inspiration

I created this recipe by combining parts of:

<http://recipes.oregonlive.com/recipes/easter-frittata>

with a quiche recipe I've had for years, plus my mom's Chile Relleno Casserole recipe, which is also like a crustless quiche.



