

Potato and Eggs

“Frittatta”

Donna Mainardi Singer

Potato and Egg Frittata

- 4 or 5 peeled potatoes
- 2 onions, quartered and sliced
- 8 eggs
- Salt for potatoes
- Salt and pepper for eggs (once beaten)
- Oil to fry

Potato and Eggs

Fry Onions
(Carmelized tastes best)



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Fry Potatoes

(salt potatoes first. This is important, otherwise they won't taste so good!)



Potato and Eggs

Crack and beat eggs

(I added a little salt and pepper, be careful you need to make sure you don't overdo it on the salt.)



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It is best if the potatoes get a
“crisp” on...



Potato and Eggs

Combine onions with the
potatoes

In frying pan

Pour beaten eggs

Into

Frying pan



Potato and Eggs

Let it cook

You can “lift” the egg as it become solid to let some of the liquid run under



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To flip the omelet
Put a plate on top of
The pan



Potato and Eggs

Turn pan over

So

The omelet

Is now resting

On the plate



Potato and Eggs

Success!



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Slide the omelet

Back into the pan

This will position the

Uncooked side of the omelet
on the bottom of the pan



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Now cook
Until you think all
The uncooked egg is
Cooked.



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Now cook
Until you think all
The uncooked egg is
Cooked.



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Yum!

So good with a nice hot
Cup of Coffee!



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