

WEEKEND FRITTATA



 Serves 6



INGREDIENTS

- 2 Tbsp oil
- ½ x 750 g bag **Wattie's Frozen International Vegetable Mix**
- 700 g bag **Wattie's Rosemary and Garlic Potato Roasters**
- 1-2 ham steaks, diced
- 6 eggs
- 1 Tbsp prepared mustard
- 1 ½ cups milk or lite cream

METHOD

1. Heat the oil in a deep, oven-proof frying pan, preferably one that is 26cm wide. Add the **Wattie's Frozen International Vegetable Mix** and toss quickly to just brown. Set aside.
2. Add the **Wattie's Rosemary and Garlic Potato Roasters** and cook over a high heat to begin to brown. This may be best done in two batches. Scatter over the vegetables and diced ham.
3. Beat together the eggs, mustard, milk or lite cream and grated cheese. Pour over the potato mixture and cook over the direct heat for 2 minutes.

- 1 cup grated cheese (use tasty, camembert or Parmesan)

4. Transfer to a 180°C oven for 45-50 minutes or until the frittata is golden on top and the filling is firm to the touch.

5. Serve the frittata with your favourite relish or chutney.

TIPS

In place of ham steaks, use 3-4 rashers of bacon diced or diced luncheon sausage.