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# Cheese & Parsley Frittata

Cook Time: 0 min

prep Time: 0 min

total Time: 0 min

servings: 0

Ingredients:

- 125g butter divided into 45g and 80g
- 2 cups diced potatoes
- 8 eggs
- 300g tayeb cheese (or ricotta)
- 300g cheddar cheese
- 1/2 tsp salt
- 1/2 tsp pepper
- 3/4 cup chopped parsley
- 1/3 cup flour
- 3/4 tsp baking powder

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Instructions:

1. Preheat the oven to 350F or 160C
2. Melt 45g of the butter in a 10inch oven-proof frying pan over medium heat. Add the potatoes and fry them until cooked through about 15mins.
3. In a separate small pan, melt the 80g of butter.
4. In a large bowl whisk the eggs then add the cheeses, melted butter, salt, pepper and parsley. Sprinkle on the flour and baking powder and stir into the egg mixture.
5. Pour the egg mixture over the potatoes and transfer the frying pan to the oven. Bake the frittata until brown and puffed about 50mins to an hour.