

Egg Frittata

- 2 small new potatoes thinly sliced
- 1 onion thinly sliced
- 1 red pepper thinly sliced
- 5 large eggs
- 1 cup grated goat cheese

Heat 4 tbsp olive oil in pan and cook onions, potatoes and red peppers until soft. Beat eggs together, add cheese and season with salt, pepper and chili peppers to taste. Pour egg mixture onto cooked vegetables evenly distributing the mixture. Cook for 3-4 minutes covered. Then broil the top of the mixture for 3 minutes.

Makes 4 large servings and can be easily reheated or served cold.