

Greek-inspired Frittata with Potato Crust – Comfort du Jour

When life gets crazy and dinner time sneaks up on me, I have one Plan B that I can always count on—breakfast for dinner.

Even if it's slim pickings in the refrigerator, I usually have eggs and few random vegetables. There's always some kind of cheese in the deli drawer, and I've pulled it all together here for a Greek-inspired frittata, with spinach, red bell peppers and feta, plus Kalamata olives, oregano and dill. And though frittatas—which are basically quiche's crustless cousins—usually only have eggs and fillings, this one takes advantages of that half-bag of shredded potatoes I found in the bag of the cheese drawer.

INGREDIENTS

3 slices bacon, chopped
1/2 bag Simply Potatoes hash browns (or 2 cups fresh shredded potatoes, squeezed very dry)
1/2 onion, chopped
1/2 red bell pepper, chopped
1/2 tsp. dried oregano
1/4 tsp. dried dill leaves
2 fat handfuls fresh baby spinach leaves, rough chopped
6 eggs, at room temperature
1/2 cup half and half
2 oz. block feta cheese, crumbled
Fresh parsley
Handful pitted Kalamata olives, rough chopped

INSTRUCTIONS

1. Preheat oven to 350° F with rack in center of oven.
2. Place a cast-iron skillet over medium heat. Add chopped bacon and cook until crispy. Remove with a slotted spoon to a plate lined with paper towels. Drain off most of the bacon grease.
3. Sauté onions and peppers until slightly soft and translucent. Season with salt, pepper, oregano and dill.
4. Add chopped spinach, one handful at a time, and cook until wilted. Transfer veggies to a separate bowl and set aside.
5. Increase the skillet heat to medium-high and drizzle in about a tablespoon of olive oil. Add the shredded potatoes to the skillet, using a spoon or utensil to press it into the sides. Cook the potatoes in the skillet for about five minutes, then transfer the skillet to the oven for about 20 minutes, or 10 minutes more for a crispier potato crust.
6. Combine eggs with half and half, whisking only until blended.
7. When potatoes are golden at the edges, spread the veggies over the crust, and then scatter the crispy bacon pieces.
8. Pour egg mixture evenly over the frittata filling. Crumble the feta evenly over the frittata.
9. Transfer to the oven and bake for about 20 minutes, until eggs are set and edges are pulled away from the skillet.
10. Cool about 5 minutes before cutting into wedges. Top portions with fresh chopped parsley and chopped Kalamata olives.