Potato & Bean Frittata

Ingredients

350g (washed) potatoes, peeled, cut into 3cm pieces
1 tablespoon olive oil
150 g green beans cut up small
5 eggs
1 garlic clove, crushed
handful of herbs
Salt & freshly ground black pepper

Method

Step 1
Cook the potato in a large saucepan of salted boiling water for 7-8 minutes or until tender. At the last minute add the beans. Drain well.

Step 2
Heat oil in a non-stick frying pan over medium-high heat. Add the potato and beans cook, stirring occasionally, for 5-6 minutes or until golden. Reduce heat to medium.

Step 3
Preheat grill on high. Whisk together the eggs, herbs and garlic in a medium jug. Season with salt and pepper.

Step 4
Pour the egg mixture into the pan. Cook for 4-5 minutes or until frittata is set around the edge but still runny in the centre. Cook under preheated grill for 3-4 minutes or until golden brown and just set. Cut into wedges to serve.