

## Halloumi, Potato & Spring Greens Frittata

Vegetarian, Serves 6 with a salad.

Best eaten hot but can be eaten cold for lunches and picnics.

Ingredients:

2 tbsp olive oil

300g tin peeled new potatoes, drained, patted dry and sliced into 5mm rounds

175g halloumi, sliced into flat squares

100g spring greens (such as kale or spinach)

Few chilli flakes, if liked

Salt & pepper to season

8 eggs

100g cherry tomatoes, halved

Green salad to serve (optional)

Method:

1. Heat 1 tbsp oil in a medium (about 24cm diameter) ovenproof frying pan over a medium heat. Fry the potatoes for 5 minutes, tossing occasionally until golden and starting to crisp. Transfer to a plate.
2. Add the halloumi to the pan and fry for 3 minutes, turning halfway through, until lightly golden but still soft. Transfer to a plate. Pre-heat grill to medium-high.
3. Add the remaining oil to the pan and soften the greens. Return the potato to the pan. Beat the eggs in a bowl and season with salt, pepper and chilli flakes, if used, and then pour on top of the vegetables. Swirl the eggs around the pan for 2 minutes, then arrange the halloumi on top, pulling some of the greens so that they poke out (as this looks pretty). Dot over the tomatoes, then place under the grill for 5-6 minutes until risen, golden and set.
4. Loosen the edges of the frittata, slide out onto a board or flat plate, and cut into wedges. Serve with a green salad if you like.

Jane