

Leek and Potato Frittata

4 TO 6 SERVINGS



INGREDIENTS

- 1/4 cup extra-virgin olive oil
- 3 medium leeks, white and tender green parts only, cleaned and thinly sliced (about 3 cups)
- 1 1/2 teaspoons kosher salt
- 1 tablespoon finely chopped fresh thyme leaves
- 1 pound small red or white potatoes, scrubbed and thinly sliced (about 3 cups)
- 6 large eggs
- 2 tablespoons finely grated Parmigiano-Reggiano
- freshly ground black pepper

FIRST

Set a rack on the middle shelf of the oven and preheat to 400° degrees. In a large ovenproof skillet over high heat, warm the oil. Add the leeks and 1 teaspoon of salt and sauté until softened and lightly browned, about 3 minutes. Lower the heat, add the thyme, cover and cook for 10 minutes.

MEANWHILE

Place the potatoes in a medium saucepan with enough water to cover by 1/2 inch. Cook over medium heat, covered, until potatoes are tender, but not falling apart, 8 to 10 minutes. Drain and transfer to skillet.

NEXT

In a medium bowl, whisk together the eggs and the remaining 1/2 teaspoon of salt. Season with black pepper to taste. Add the eggs to the skillet and stir to combine. Transfer the pan to the oven and bake until firm and slightly puffed, about 20 minutes.

LAST

Remove skillet from oven and sprinkle with Parmigiano-Reggiano. Cut into wedges and serve with [Romaine Salad with Red Wine Vinaigrette](#) and [Asiago toasts](#) (both recipes are available in "Fresh Food Fast" by Peter Berley).