

BACON AND EGG FRITTATA

Ingredients:

5 ml cooking oil

60 ml chopped onion

125 ml hash brown potatoes

2 slices diced cooked bacon

60 ml grated old cheddar cheese

3 large eggs

15 ml water

pinch salt

pinch pepper

Equipment:

frying pan

dry measures

small measures

cutting board

French knife

wooden spoon

grater

plastic flipper

large bowl

Method:

1. Precook bacon, set aside on paper towel.
2. Heat cooking oil in frying pan. Add chopped onion. Sauté until soft.
3. Add potatoes and stir-fry until cooked.
4. Add bacon and cheese. Stir.
5. Beat eggs, water, salt and pepper together in bowl. Pour over top. Spread evenly, but do not stir.
6. Cover. Cook on low heat for about 5 - 10 minutes until set.