

Potato Basil Frittata

Ina Garten



Servings: 7

Commenters online suggested adding a leek OR onion to the potatoes for additional flavor. Fresh thyme was also suggested along with the basil.

1. Heat the oven to 350°F.
2. Melt 3 tablespoons of butter in a 10-inch ovenproof omelet pan over medium-low heat. Add the potatoes and fry them until cooked through, turning often, about 10 to 15 minutes. Melt the remaining 5 tablespoons of butter in a small dish in the microwave.
3. Meanwhile, whisk the eggs, then stir in the ricotta, Gruyere, melted butter, salt, pepper, and basil. Sprinkle on the flour and baking powder and stir into the egg mixture.
4. Pour the egg mixture over the potatoes and place the pan in the center of the oven. Bake the frittata until it is browned and puffed, 50 minutes to 1 hour. It will be rounded and firm in the middle and a knife inserted in the frittata should come out clean. Serve hot.



- 3 tablespoons unsalted butter, for the potatoes
- 2 cups boiling potatoes, peeled, 1/2" diced (about 4 potatoes)
- 8 extra large eggs
- 5 tablespoons melted butter, for the egg mixture
- 15 ounces ricotta cheese
- 3/4 pound Gruyere cheese, grated
- 1/2 teaspoon kosher salt
- 1/2 teaspoon freshly ground black pepper
- 3/4 cup fresh basil leaves, chopped
- 1/3 cup flour
- 3/4 teaspoon baking powder

Per Serving (excluding unknown items): 561 Calories; 41g Fat (66.0% calories from fat); 29g Protein; 19g Carbohydrate; 1g Dietary Fiber; 356mg Cholesterol; 777mg Sodium; 1g Total Sugars; 2mcg Vitamin D; 701mg Calcium; 2mg Iron; 450mg Potassium; 595mg Phosphorus. Exchanges: .

Carolyn T's Blog: tastingspoons.com