



Two Tubers

All things potato and truffle

Beetroot Greens Frittata

Ingredients

1 tbs oil

10 g butter

One serve Two Tubers Beetroot Greens either fresh or frozen (defrosted)

3 Eggs

¼ cup grated parmesan cheese

¼ cup grated tasty cheese

Salt and pepper if desired (I didn't use)

Method

Heat oil in an ovenproof frying pan, add the butter, and heat until it has melted. Add the Beetroot Greens and heat to warm and remove any additional moisture. While the beetroot greens are heating, make the eggs.

Break the eggs into a bowl and whisk. Add the parmesan cheese and whisk again. Add the grated cheese and stir until well combined. Season if desired. I did not use any additional seasoning, as the beetroot greens already contain onion powder and celery seeds.

Once the beetroot greens have heated through and the excess moisture removed, add the egg mixture to the pan. Swirl the pan to distribute the egg. Use a spatula or wooden spoon to form the edges, pushing the egg mixture down and slightly under.

Once all of the underneath has cooked and the top has set, place the pan under a hot grill. Grill until the top is puffed and browned.

If necessary, use a spatula to gently lift the frittata off the base of the pan and flip it onto a board or plate. Cut into wedges and serve.