vegetable frittata

45 Min. | gluten free | vegetarian

Zutaten 4 Personen

1	red onion(s)
1	yellow bell pepper(s)
1	red bell pepper(s)
250 g	potatoes
2 tbsp	olive oil
2	vine tomato(es)
50 g	spinach, washed and coarsely chopped
some	salt and pepper
1 package(s)	Petrella Peppasweet (125 g)
8	eggs
100 ml	milk

Petrella Produkte

Petrella peppasweet

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So wird's gemacht

1. Peel and dice the potatoes, then boil them until tender.
2. Meanwhile, peel and dice the onion. Wash and dice the bell pepper. Wash the tomatoes, remove the seeds, and dice the flesh. Wash the spinach and chop it coarsely.
3. Sauté the diced onion, bell pepper, and potatoes briefly in a pan with a little oil. Then mix in the diced tomatoes and chopped spinach. Season with salt and pepper. Transfer everything to a wide, greased baking dish.
4. First, whisk Petrella Peppasweet with 1/4 of the eggs until smooth, then stir in the remaining eggs and milk. Pour over the vegetables and bake in a preheated oven at 180 °C (convection) for about 20–25 minutes, until lightly browned.
5. Cut into pieces and serve.