

Bacon Frittata

Feeds: 2
Time to cook: Approx 10 mins

Take

Rashers lean Oak Smoked back bacon
Oil
Cooked new potatoes
Red onion
Eggs
Fresh chives
Green olives
Fresh cherry tomatoes
Mozzarella cheese



Make

Heat **15ml (1tbsp) oil** in a non-stick frying pan and cook **6 rasher of lean Oak Smoked back bacon, 300g (10oz) cooked new potatoes**, drained and thickly sliced, and **1 red onion**, thinly sliced, for 2-3 minutes until just turning golden brown. Meanwhile beat together **4 eggs** with **15ml (1tbsp) fresh chives**, chopped.

Add to the pan **6 green olives**, pitted and sliced, **6-8 cherry tomatoes** and **100g (4oz) Mozzarella cheese**, roughly torn. Pour over the eggs and cook for 2-3 minutes until just set. Finish cooking under a preheated grill until the eggs and cheese are cooked, brown and crispy.

Eat

Serve the frittata sliced into thick wedges with extra grilled tomatoes and green crisp salad.

For further information and recipe ideas visit www.lovebacon.info or call 01908 609821

