

# Italian Breakfast Frittata

(Roseanna “Dolly” DiDomenico - grandma)

## Ingredients

1 Potato – cubed with skins on

4 eggs

½ cup milk

Onion – chopped

Fresh Parsley – chopped

Red Pepper – chopped

Onion

Asiago or Parmesan Cheese

Fresh pepper

Olive oil

Wash potato, cut off any dark spots and chop into ½ inch cubes. Boil potatoes in a pot until soft. In a saucepan add oil, onions, parsley, red pepper and cook on medium until soft. When potatoes are soft add to saucepan. Beat 4 eggs and add milk then pour into vegetable mixture in saucepan on top of vegetables. Add fresh Asiago or Parmesan and fresh pepper. Cook until eggs are done. Makes enough for 3 or 4.