



Chorizo, Red Pepper & Potato Frittata

(makes 15 canape sized frittata)

- 125g chorizo finely chopped
- 150g potato (either new potatoes or larger ones, peeled and cut in half)
- ½ red pepper finely chopped
- 75g frozen peas
- 65g grated cheddar
- 6 eggs



Preheat the oven to 200 degrees C. Gently fry the chorizo and red peppers in a small frypan until peppers are soft and chorizo has released its lovely oils. Set aside. Cook the potato in a pot of boiling water until tender - 10-15 minutes (depending on size of your potatoes). Drain the potatoes, then leave to steam dry and cool. Once cool, cut into 1cm cubes.

Crack eggs into a large mixing bowl. Add ½ tsp salt and whisk well. Add all other ingredients and mix well. Pour the mixture into a lined 20cm x30cm tin. Cook for approx. 15-20 minutes or until the frittata is set and doesn't wobble.

Leave to cool slightly and then cut into squares or rounds and top with garlic aioli and an oregano leaf to serve warm or at room temperature. (these can be made ahead and reheated).