

Corned Beef and Cabbage Frittata

Prep time: 15 min | Cook time: 40 min | Total time: 55 min

Ingredients

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| 1 tablespoon olive oil | 1 can (15 ounces) Food Club Diced Potatoes,
drained and patted dry |
| 1 yellow onion, sliced thin | 8 large eggs |
| 6 cups green cabbage, shredded | 1/3 cup Food Club Half and Half |
| 1 teaspoon kosher salt, divided | 1 cup Food Club Shredded Sharp Cheddar Cheese |
| 1 teaspoon ground black pepper, divided | 1/4 cup chopped fresh parsley,
plus more for garnish |
| 2 cups Food Club Corned Beef,
cut into bite sized pieces | |

Method

1. Preheat oven to 375°F. In a large bowl whisk together eggs, half and half and remaining salt and pepper. Add cheddar cheese and chopped parsley and mix until combined. Set aside.
2. Heat olive oil in a large, oven-proof skillet over medium heat. Add onion, cabbage, 1/2 teaspoon kosher salt and 1/2 teaspoon ground black pepper. Stir to combine and cook until onions have softened and cabbage has wilted, 10-12 minutes.
3. Add corned beef and potatoes and cook an additional 5 minutes, stirring frequently. Using a spatula, spread mixture into an even layer. Pour egg mixture evenly over cabbage and cook for 5 minutes, undisturbed, until edges begin to set. Transfer pan to preheated oven and bake for 20 minutes or until the middle is set and frittata is puffed and golden.
4. Let cool 5 minutes before serving. Garnish with fresh parsley.



Serves 8

