


HAM, CHERRY TOMATO AND CHEDDAR FRITTATA



INGREDIENTS

- 1 x 325g can **Princes Cured Ham**, chopped
- 2 tbsp sunflower oil
- 1 bunch spring onions, finely chopped
- 300g cooked new potatoes, chopped into chunks
- 8 cherry tomatoes, halved
- 6 eggs
- 3 tbsp milk
- 2 tsp dried mixed herbs
- 50g mature Cheddar cheese, grated
- Salt and freshly ground black pepper
- Mixed salad leaves, to garnish

 Serves
4

 Prep
10 minutes

 Cooking
15 minutes

This simple family meal is a real winner. Serve it for brunch, lunch or supper or cold in a packed lunch.

METHOD

1. Preheat the grill. Set aside about one-third of the Princes Cured Ham.
2. Heat the sunflower oil in a nonstick frying pan measuring about 30cm in diameter. Add the spring onions and potatoes and cook on the hob for 4-5 minutes, stirring often. Add the cherry tomatoes and the larger portion of ham.
3. Beat the eggs and milk together. Add the dried herbs and season with a little salt and black pepper, then pour into the frying pan. Cook over a medium-low heat for 4-5 minutes to set the base, then sprinkle the cheese on top.
4. Transfer to the grill to set the surface for about 4-5 minutes. Remove from the heat and sprinkle the reserved ham on top and place back under the grill for 2-3 minutes. Cool for 5-10 minutes, (the frittata will be easier to slice). Serve, garnished with salad leaves.

