

Christmas Leftovers Frittata

Prep: 10 min

Cooking: 40 min

Serves: 6

Makes: 1



Ingredients

- 2 cups leftover potato salad
- 200g leftover Christmas ham, diced
- 6 eggs
- 1 bag baby spinach, wilted
- 50g leftover hard cheese, grated
- ½ cup quick oats
- Salt and pepper, to taste
- Olive oil, to garnish

Method

1. In a large bowl, combine all ingredients except the olive oil. Mix gently until the egg and potato salad dressing is combined.
2. Place in a non-stick loaf tin or cake pan, then bake for around 30-40 minutes, until golden and evenly puffed.
3. Remove and cool before slicing. Serve warm or at room temperature.

Notes

If you cook this on a flat sheet tray, you can cut it into sandwich bread-sized pieces and reheat them in your toaster.

If you are wanting to make a bulk version of this frittata, we have these wholesale egg products to make it easier:

- Fresh pasteurised whole egg
- Frozen pasteurised whole egg

Australian Eggs