Leek and Cheddar Potato Frittata

1 small frittata, cut into 4 wedges; serves 2 · Active 25 min · Total 55 min

Skills: Confident beginner

Ingredients

• 9 oz small potatoes, scrubbed and cut into 1/4-inch (6 mm) slices (250 g)

• About 3 cups drinking-quality water for simmering the potatoes (720 ml), or enough to cover them

• 1 large leek, white and pale-green parts only, cleaned and thinly sliced (200 g prepared)

• 1 tablespoon unsalted butter (15 g)

• 2 tablespoons drinking-quality water for softening the leek (30 ml)

• 4 large eggs

• 3 tablespoons milk (45 ml)

• 1/2 cup grated mature Cheddar (60 g)

• 1/4 teaspoon fine salt (1.5 g)

• 1/4 teaspoon black pepper (0.5 g)

Set out

At least 2-liter (2.1-quart) saucepan, Colander, 9-inch (23 cm) nonstick skillet with snug lid, Mixing bowl and fork, Broad serving spatula, Instant-read thermometer, Knife and board

Allergens

Egg, Milk. Check labels and substitutions.

Timing

Prep overlaps the potato simmer. Total includes bringing water to a boil, softening the leek, setting the eggs and the short rest.

Make it

1. Put the potato slices in the saucepan and cover with the cooking water. Bring to a boil, reduce to a simmer and cook for 8–10 minutes until a knife enters easily without breaking the slices apart. Drain well. Wash the leek carefully before slicing.

2. Beat eggs, milk, Cheddar, salt and pepper together in the mixing bowl. Set aside only while cooking the leek; do not taste the raw egg mixture.

3. Heat butter in the skillet over medium-low heat. Add the cleaned leek and the measured 30 ml water. Cover and cook for 6–8 minutes, stirring once or twice, until fully soft. Uncover and cook for another 1–2 minutes to evaporate visible water. Fold in the drained potatoes and spread them evenly.

4. Pour the egg mixture over the vegetables and nudge the filling gently so egg reaches between the slices. Cover, reduce to low and cook for 12–16 minutes until the middle is set with no liquid egg and reaches at least 160°F/71°C. Extend the low-heat cooking if needed; avoid scorching the base. Do not invert the hot skillet.

5. Remove from the heat, rest covered for 3 minutes, then lift the lid away from your face. Cut into four wedges and serve two wedges per person with the broad spatula.

Park before using a loaded skillet

Cook only while safely stopped. Keep the handle turned away from the walkway and have the serving plate ready so nobody needs to pass a hot pan through the vehicle.

A useful detail

A very broad pan makes a thin, easily overcooked frittata; use the stated pan size. The potato slices must already be tender before the eggs are added.

Keep it well

Refrigerate leftover wedges promptly in a shallow container within 2 hours, or 1 hour above 90°F/32°C, at 40°F/4°C or below. Use within 3 days. Reheat once to 165°F/74°C throughout. Keep raw eggs and milk chilled until preparing the recipe.