



SWEET POTATO AND LEEK FRITTATA

Serves 6-8

Ingredients

- 6 slices of bacon
- 1 pound sweet potato, peeled and cubed
- 2 leeks, white parts chopped and thoroughly cleaned
- 1 yellow onion, chopped
- 8 large eggs
- 1/3 cup milk
- 1/2 teaspoon dried oregano
- 1/4 teaspoon nutmeg
- 2 cups shredded mozzarella cheese
- 3/4 cup grated Parmesan cheese

Directions

Preheat oven to 375 degrees. Line a pie pan with parchment paper.

Cook bacon until crisp. Drain and set aside. When it has cooled, chop coarsely.

In a large skillet over medium-high heat, add olive oil just to cover the bottom. Add butter and melt. Tumble in sweet potato and cook for 10 minutes, stirring occasionally.

Reduce the heat on the skillet to medium. Add the leeks and onion and sauté along with the sweet potato for 5 minutes. When the sweet potato is soft and the onions translucent, add them to the prepared pie pan.

In a medium bowl, whisk eggs, milk, oregano, and nutmeg. Season with salt and pepper. Pour egg mixture over vegetables in the pie pan. Top with cheeses and chopped bacon.

Bake for 20-25 minutes, until slightly puffed and firm in the center. Remove from oven and allow to cool before serving. It can be served hot, cold, or room temperature.

Lula