

Smoked Ham Frittata

Recipe courtesy of Liz Burrell from the Big Green Egg Culinary Center

Ingredients

2 cups smoked ham, chopped
1 leek, rinsed and chopped, top removed
½ cup sweet onion, minced
3 tbsp butter
2 russet potatoes, peeled and chopped into small pieces
½ cup crumbled goat cheese
8 whole eggs
½ cup shredded cheddar cheese
1 cup heavy cream
1 tsp salt
1 tsp pepper
2 tbsp extra virgin olive oil

Equipment

Big Green Egg Cast Iron Skillet

Method

Set your EGG for indirect cooking with a convEGGtor at 400°F/204°C. Add the skillet to preheat.

Add extra virgin olive oil to the skillet, and then add the butter. Once the butter melts, add the onion, leek and potatoes, salt and pepper. Cook until the leek and onions have sweated down and the potatoes are soft, approximately 10-15 minutes. Stir occasionally. Spread the leek, onion and potato mix evenly on the bottom of the pan.

While the vegetables cook, whisk the eggs, heavy cream and cheddar cheese together in a bowl. Add the egg mixture and the ham to the skillet. Cook for 10 minutes.

Add crumbled goat cheese to the top of the frittata, and let cook another 10 minutes or until the edges are golden brown and the middle of the frittata is set.

Let rest for 10 minutes, slice and serve!

