



## Asparagus and New Potato Frittata

### Ingredients

200g New Potatoes, quartered  
100g Asparagus Tips  
1tbspn Olive Oil  
1 Onion, finely chopped  
Handful of cherry tomatoes  
6 Eggs, beaten  
40g Cheddar, grated



### How to make

1. Heat grill to high
2. Cook potatoes in salted water until tender, add in the Asparagus tips for the last minute of cooking. Drain when cooked
3. Heat oil in an oven proof frying pan and cook the onions and tomatoes until softened, about 8-10 minutes
4. Mix the eggs with half the cheese, season then pour over the onions. Next scatter over the cooked potatoes and Asparagus.
5. Top with the remaining cheese and pop under the grill until golden and cooked through. When cooled slice and serve with a green salad.