

POTATO PANCAKE FRITTATA

NAME OF DISH

INGREDIENTS

- * 1/2 medium onion, quartered
- * 1 egg
- * 2 tablespoons parsley leaves
- * 1 baking potato, peeled and cut into 2-inch chunks
- * Salt and pepper
- * 1 tablespoons plain bread crumbs or matzo meal
- * 1/4 teaspoon baking powder
- * Vegetable oil like peanut, canola or corn



INSTRUCTIONS

Step 1– Preheat the oven to 425 F.

Step 2– Puree the onion and eggs together in a food processor fitted with a metal blade until they are smooth and fluffy. Add the parsley and potatoes, and pulse until the mixture is finely chopped but still retains some texture. Add the salt, pepper, matzo meal, and baking powder, and quickly process to combine. Do not over process. Pour the batter into a medium mixing bowl.

Step 3– Heat the oil about 1/8– inch deep in a 9-inch non-stick skillet with an ovenproof handle or cover a wooden handle with foil or cast iron skillet over medium-high heat. When the oil is hot (it will simmer) pour the batter into the pan, and smooth the top. Cook, shaking pan occasionally and moving the bottom with a wide spatula. Make sure the bottom doesn't burn. Sauté the mixture for about at least 5 minutes or until the bottom is nicely browned.

Step 4– Transfer skillet to the oven and bake until the pancake is slightly puffed and light brown, about 10-15 more minutes. Remove from oven and carefully slide into 12-inch round platter, placing a spatula underneath it to ensure it will slide out easily. Make sure that the browned top faces up. You can also serve this right out of the skillet. Cut into wedges and serve immediately.

RECIPE COURTESY OF SHARA AARON, ST. MARY MEDICAL CENTER
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