

Potato Chip Frittata

Created by Chef Rod Butters, Chef/Co-owner RauDZ Creative Concepts
for Homes for the Holidays

Frittatas are my 'go to' breakfast and brunch dish. They are incredibly versatile and everyone loves them. I usually throw everything but the kitchen sink into mine when I cook at home. This recipe is inspired somewhat of the ultimate classic Spanish Tortilla tapas dish. So during the holidays or in my case all year, who doesn't have potato chips on hand? I've given it my own RJB twist as you will see. Potato chips never tasted so good....

Serves 6-8

10" deep sided oven proof skillet *non-stick preferred or cast iron

Ingredients - Frittata

Non-stick spray
235g bag salted potato chips
100g parmesan, fine grated
100g Okanagan chevre, crumbled
100g Aged cheddar, grated
75 ml basil, chopped
75 ml flat leaf parsley, chopped
8 large free range eggs
250 ml whipping cream
1 tsp ground fennel seed

Ingredients - Garnish

100g oven dried tomatoes
(or rehydrated sundried tomatoes)
100g feta cheese, crumbled
drizzle of extra virgin olive oil

Optional

Prosciutto or smoked salmon or whatever you like
Salad greens with simple dressing

Method

Preheat oven to 350°F *convection fan on if available, if not convection may need an extra 5-8 mins of cooking time.

Place pan over low heat on stove.

Lightly spray skillet with non-stick spray.

Layer 1/3 of chips in bottom of pan.

Sprinkle 1/2 of each cheese evenly over the chips.

Sprinkle 1/2 of each herb evenly over the cheeses.

Layer another 1/3 of the chips.

Repeat sprinkling of cheeses and herbs, and layer the remaining chips on top.

Lightly press down if necessary to top edge of pan.

Mix the eggs, whipping cream and fennel seed in a pitcher or bowl. Combine but do not beat until fluffy.

Pour egg mixture evenly over the entire layered potato chip, cheese & herb skillet.

Gently jiggle pan to ensure egg mixture has worked it's way through the potato chips.

Let cook on burner for 5 mins. Gently jiggle pan.

Place skillet into oven and bake at 350°F for 8 minutes.

Reduce oven temperature to 300°F and bake for another 25-30 minutes.

Center of frittata should have a bit of give to it, and slightly pulled away from the edges of the pan.

Remove from oven and let cool approximately 10 minutes.

Place a large plate (larger than the pan) over frittata and carefully invert onto plate.

Cut into wedges.

Toss tomatoes, feta cheese and olive oil in a small bowl. Serve frittata with tomato mixture and sides of your choosing.

Recipes Tips from Chef Butters

You are the chef! Follow the basics of my recipe but add your own twist!

I would not recommend using salt & vinegar chips but hey...why not experiment with any flavour you want to - and btw I love salt & vinegar chips.

Half the recipe if your skillet is smaller or shorter and/or you're cooking for less people.

Notice that no salt is mentioned in the recipe. The chips and cheeses all add enough saltiness.

Add ground pepper if you desire.

You can easily pre-make the frittata and re-heat.

If you feel like putting the prosciutto or smoked salmon or whatever you like into one of the layers while making, go for it!

Leftover cold frittata cut into small pieces is excellent as a finger food with any dip. This is classic Spanish-style tapas.

Slice any leftover frittata and pan fry to go with a meal. Delish!!

If you don't have a non-stick skillet, no worries, just cut and serve from whatever pan you are using.