

ASPARAGUS AND GOATS CHEESE FRITTATA



Ingredients

- Aviko Herb Diced Potatoes
- 10 eggs
- 150g goats cheese
- 150g asparagus
- 250g cherry tomatoes
- Sprig of fresh basil
- Green salad to serve

Asparagus and Goats Cheese Frittata

This healthy summery omelette is super nutritious but packed full of flavour too.

Method

1. Cook Aviko Herb Diced Potatoes as per pack instruction.
2. Whisk eggs and season.
3. Halve cherry tomatoes, trim asparagus and tear basil leaves before adding to egg mixture.
4. Add olive oil to frying pan and cook omelette on a medium heat for 4-5 minutes until sides have formed.
5. Add Aviko Herb Diced Potatoes to omelette then slice goats cheese and add on top.
6. Finish frittata under grill for 1-2 minutes.
7. Serve alongside a green salad.



Share our passion for potatoes