

Potato-Onion Frittata

From your box: potatoes, onion, thyme
Other ingredients: eggs, salt, pepper, milk,
shredded cheese

Dice 4 medium potatoes and boil until tender. Drain and set aside.

In a bowl, whisk 6 eggs with some salt, pepper, a splash of milk, and ½ cup of shredded cheese of your choice.

In an oven-safe skillet, sauté one thinly sliced onion over medium heat. Stir in a teaspoon of fresh, chopped thyme, one clove minced garlic, and cooked potatoes. Pour egg mixture over top and let cook until edges begin to set (about 3-5 minutes). Put skillet in the oven and broil until top puffs (1 minute—be careful not to burn).