

Christmas Leftovers Frittata



40 min

6 people

★★★★★
5 Rating

Created by home cook extraordinaire **Camellia Ling Aebischer**, this Christmas Leftovers Frittata is the easiest way to give your holiday feast a second life.

Packed with leftover potato salad, ham, cheese and of course plenty of eggs, it's quick, tasty and reduces holiday waste – the perfect Boxing Day breakfast.

Quick & Easy

Pantry and Fridge Staples

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Ingredients

- 2 cups leftover potato salad
- 200g leftover Christmas ham, diced
- 6 eggs
- 1 bag baby spinach, wilted
- 50g leftover hard cheese, grated

- ½ cup quick oats
- Salt and pepper, to taste
- Olive oil, to garnish

Method

1. In a large bowl, combine all ingredients except the olive oil. Mix gently until the egg and potato salad dressing is combined.
2. Place in a non-stick loaf tin or cake pan, then bake for around 30-40 minutes, until golden and evenly puffed.
3. Remove and cool before slicing. Serve warm or at room temperature.

Notes

- If you cook this on a flat sheet tray, you can cut it into sandwich bread-sized pieces and reheat them in your toaster.