

Kid Friendly & Delicious

Mini Comté, Potato & Roasted Pepper Frittatas



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Brimming with flavor, these nutritional bites are not only great snacks, but they also make for elegant hors d'oeuvres. Whether served after-school or at your next cocktail party, they're sure to disappear quickly!

Makes 24 frittatas

- Cooking spray
 - 1 medium Yukon Gold potato, peeled and cut into ¼-inch dice
 - 2 garlic cloves, minced
 - 1 roasted red pepper from jar, finely chopped (1/4 cup chopped)
 - Salt and pepper
 - 6 eggs
 - 2 tablespoons milk
 - 2 tablespoons olive oil
 - 1 teaspoon finely chopped fresh thyme
 - 1 tablespoon finely chopped fresh chives
 - ¾-1 cup shredded Comté
1. Preheat the oven to 375°F. Spray 24 mini muffin cups with cooking spray.
 2. Cook the diced potatoes in a pot of boiling, salted water until tender. Drain and transfer to a bowl. Add the minced garlic, roasted red peppers and a pinch of salt and pepper. Toss to combine.
 3. In a large bowl, whisk together the eggs, milk, olive oil, thyme and chives. Season with salt and pepper. Transfer the batter to a spouted measuring cup and pour into the muffin cups, filling them halfway full. Divide the potato and red pepper mixture among the cups, followed by the shredded Comté.
 4. Bake 8-11 minutes, or until puffed and set. Let the frittatas rest for a minute or two (they'll deflate), then run a small knife around each one to help dislodge it from the pan. Serve at room temperature.

Bon appétit!



Comté is an AOC (Controlled Appellation of Origin) cheese that has been made for a thousand years; its flavors are derived from a traditional production that is respectful of the environment and the terroirs of the Jura region.

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