



# MAKE-AHEAD SPINACH & POTATO FRITTATA

with Pepper Jack, Italian Cheese Blend & Sun-Dried Tomato Aioli

## INGREDIENTS

6 PERSON | 12 PERSON



12 oz | 24 oz  
Potatoes\*



1 | 2  
Onion



5 oz | 10 oz  
Spinach



1 TBSP | 2 TBSP  
Fry Seasoning



3 TBSP | 6 TBSP  
Sour Cream  
Contains: Milk



6 | 12  
Eggs  
Contains: Eggs



½ Cup | 1 Cup  
Italian Cheese  
Blend  
Contains: Milk



½ Cup | 1 Cup  
Pepper Jack Cheese  
Contains: Milk



1 oz | 2 oz  
Sun-Dried  
Tomato Paste



4 TBSP | 8 TBSP  
Mayonnaise  
Contains: Eggs



ANY ISSUES WITH YOUR ORDER?  
WE'D BE SIMMERING LIKE STEW OVER  
THERE TOO. SCAN HERE TO GET HELP!



\*The ingredient you received may be a different color.

### HELLO

### FRITTATA

This Italian egg dish is essentially a  
crustless quiche!



PREP: 5 MIN | COOK: 50 MIN | CALORIES: 360



## BUST OUT

- Medium pot
- Strainer
- Large pan
- Large bowl
- Whisk
- Baking dish
- Small bowl
- Plastic wrap

- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)
- Sugar (1 tsp | 2 tsp)
- Nonstick cooking spray
- Butter (1 TBSP | 2 TBSP)

Contains: Milk

## MORE IS MORE

If you're on a 6-person plan, you'll have enough ingredients to make 18 servings. Simply triple the amounts in the recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.



### 1 START PREP & COOK POTATOES

- Adjust rack to top position and preheat oven to 400 degrees. **Wash and dry produce.**
- Quarter **potatoes** lengthwise, then slice into ¼-inch-thick pieces.
- Place potatoes in a medium pot with enough **salted water to cover by 2 inches**. Bring to a boil and cook until tender, 10-12 minutes. Drain and set aside.



### 2 FINISH PREP & COOK ONION

- While potatoes cook, halve, peel, and thinly slice **onion**.
- Heat a **large drizzle of oil** in a large, preferably nonstick, pan over medium-high heat. Add onion; cook, stirring occasionally, until browned and softened, 8-10 minutes.



### 3 COOK SPINACH & ONION

- Add **spinach**, **Fry Seasoning**, **1 tsp sugar (2 tsp for 12 servings)** and a **splash of water** to pan with **onion**.
- Cook until spinach is wilted and onion is caramelized, 2-3 minutes more.
- Remove pan from heat. Stir in **1 TBSP butter (2 TBSP for 12)** until melted; season with **salt** and **pepper**.



### 4 MIX EGGS

- In a large bowl, whisk together **sour cream**, **¼ cup water**, **¾ tsp salt**, and **pepper** until well combined (**½ cup water and 1½ tsp salt for 12 servings**).
- Whisk in **eggs\*** until completely incorporated, 1-2 minutes. Wash and dry whisk (**you'll use it again in Step 6**).
- Stir in **drained potatoes**, **spinach and onion mixture**, and **Italian cheese blend**. (**It's OK if the veggies are still hot!**)



### 5 BAKE FRITTATA

- Coat an 8-by-8-inch baking dish (**9-by-13-inch baking dish for 12 servings**) with **nonstick cooking spray**.
- Pour **egg mixture** into prepared baking dish and evenly top with **pepper jack**.
- Bake on top rack until eggs are set and cooked through and cheese is lightly browned, 20-25 minutes.



### 6 MAKE AIOLI

- While frittata bakes, in a small bowl, whisk together **sun-dried tomato paste** and **mayonnaise** until smooth.
- Cover with plastic wrap and refrigerate until ready to serve.



### 7 SERVE OR STASH

- Let **frittata** cool for 5 minutes, then cut into 6 pieces (**12 pieces for 12 servings**).
- **To serve:** Divide frittata between plates and serve with **aioli** on the side.
- **To stash:** Let frittata cool completely. Refrigerate frittata and aioli in separate airtight containers for up to 3 days. Reheat in the microwave for 1-2 minutes.

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\*Wash hands and surfaces after handling raw eggs. Consuming raw or undercooked eggs may increase your risk of foodborne illness.

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