

*Frittata with Potato and Prosciutto*

- 2 tablespoon olive oil
- 1/2 onion chopped
- 1 (15 oz) potato, peeled and cut into 1/2-inch cubes (I didn't peel, and diced smaller)
- 1 garlic clove, minced
- 1/4 tsp salt
- 1/4 tsp freshly ground black pepper
- 6 large eggs
- 1/4 cup whipping (heavy) cream
- 1/4 cup grated Parmesan cheese
- 2 oz thinly sliced prosciutto, coarsely chopped (I used about 6 oz)
- 2 tablespoons chopped fresh basil

In a 9-1/2 inch diameter nonstick ovenproof skillet, heat the oil over a medium flame. Add the onion and saute until translucent, about 4 minutes. Add the potato, garlic, salt and pepper, and saute over medium-low heat until the potato is tender and golden, about 15 minutes. Preheat the broiler. In a medium bowl, whisk the eggs, cream, Parmesan cheese, prosciutto and basil to blend. Stir the egg mixture into the potato mixture in the skillet.

Cover and cook over medium-low heat until the egg mixture is almost set, but the top is still runny, about 2 minutes. Place the skillet under the broiler and broil until the top is set and golden brown, about 4 minutes. Using a rubber spatula, loosen the frittata from the skillet and slide it onto a plate. Cut the frittata into wedges and serve.

*Sweetnicks Notes: Not a WOW, but tasty nonetheless. Recipe*

*courtesy of Giada DeLaurentiis' Everyday Italian.*