

## Potato Crusted Garden Frittata with Chorizo

*Recipe by Lorin Fahrmeier*

### Ingredients:

1 medium sized Baking Potato, sliced thin  
1 medium sized Red Pepper, diced  
1 small Yellow Onion, diced  
2 cups Fresh Spinach  
2 cloves Garlic, minced  
5 oz. Chorizo  
6 Eggs  
½ cup Whipping Cream  
1 cup shredded Swiss Cheese  
4 tblsp. Butter  
Salt and Pepper  
1 tsp. Paprika

Preheat the oven to 375 degrees.

In a 8 inch oven safe skillet, add 2 tablespoons of butter and season with salt and pepper. Cook over medium-high heat until soft and beginning to brown. Remove from heat. Arrange potatoes in a circular pattern to line the pan with tongs.

In a separate skillet, add 2 tablespoons of butter, red pepper, onions and garlic. Cook until softened. Add spinach and cook until spinach is wilted. Pour mixture into small bowl. In the same skillet, add chorizo and cook until browned.

Beat eggs in a small bowl, add cream, salt, pepper and paprika. Whip until completely combine. Add Cheese.

In the skillet with the potatoes, layer in the chorizo, pepper mixture and pour the egg mixture over the top. Place in the oven and allow to bake until the center is set. Remove and let sit for 10 minutes. Slide the frittata onto a serving platter. Serve while warm.