



## At Home With Annie

### Red Pepper, Eggplant and Potato Frittata

*Serve with a green salad and fresh French bread*

If you've got leftovers of this dish, you already have yourself another quick meal. If you are serving lots of folks in your family, plan ahead and double the Red Pepper and Eggplant Potatoes recipe.

1/2-tablespoon butter per person

3 eggs per person, scrambled

1/2 - 3/4-cup Red Pepper and Eggplant Potatoes per person

1/4-teaspoon salt per person

2 tablespoons goat cheese per person

Pre-heat oven to 350°. Heat a medium or large cast iron skillet over medium high heat. Melt the butter and add the Red Pepper and Eggplant Potatoes. When heated through, add the eggs, salt and pepper and stir gently. Sprinkle the goat cheese on top and put in the oven for 5-15 minutes depending on how many folks you are serving. Slice into wedges and serve immediately

Serves 4-6