**Potato and Kale Frittata (Italian Omelette)**

Serves 6-8

Recipe by Vivian

Ingredients

* 8 eggs lightly whisked with 1 teaspoon salt until whites and yolks are combined
* 2 large size potatoes (any kind), thinly sliced
* 1 medium onion, diced
* 3 cups kale chopped into bite size pieces
* Salt and pepper
* ½ cup grated parmesan cheese
* Several tablespoons preferred cooking oil

​

Directions

1. Heat two tablespoons oil in sauté pan until it is shimmering. Add onions and sauté until translucent.
2. Add potatoes sprinkle with 1 teaspoon salt and cook until almost tender. Pepper to taste. Add kale, toss, and cover and cook on low heat until potatoes and kale are cooked through.
3. Pour eggs over vegetables and toss gently until vegetables are evenly distributed throughout egg mixture.
4. Cover and cook over low heat until eggs are set. If eggs are not setting completely and bottom is getting brown, place sauté pan under broiler until eggs are set and slightly brown.
5. Top with cheese when eggs are almost cooked. Let rest for several minutes. Slice into pieces while still warm and enjoy!!