

Ham, potato, green and red bell pepper frittata with Raclette Le Fribourg

Informations

People : 4

Preparation : 15 min.

Cooking time : 15 min.



Ingredients

- 400 g Raclette Le Fribourg
- 10 eggs
- 100 g ham cubes
- 150 g cooked potatoes
- 1 green bell pepper
- 1 red bell pepper
- Salt / Pepper / Nutmeg

Preparation steps

1. Beat the eggs in a bowl and mix in the grated raclette.



2. Add the ham cubes, the cooked potatoes cut into pieces, and the diced bell peppers.
3. Season with salt, pepper, and nutmeg.
4. Pour the mixture into a non-stick skillet over moderate heat and cook evenly like a sort of cake.
5. Flip the frittata to cook both sides.

? **Tips and Ideas:** Serve your frittata with sour cream for a touch of freshness and creaminess.