

Spanish Frittata with Herby Yogurt and Greens

Serves 4



- 285 g plain Greek yogurt
 - ¼ C finely chopped herbs (dill, mint, basil, parsley, and/or chives)
 - 2 garlic cloves, very finely chopped
 - 1½ tsp fresh lemon juice
 - 1½ tsp kosher salt, divided
 - 8 large eggs
 - 2 T olive oil
 - 2 shallots, thinly sliced (or ½ red onion)
 - 2 C coarsely chopped (about 13-cm chunks) cooked potatoes
 - 2 C coarsely chopped raw or cooked greens (kale, arugula, or spinach)
1. Preheat oven to **180°C**.
 2. Mix **yogurt, herbs, garlic, lemon juice**, and ½ **tsp salt** in a small bowl.
 3. Lightly whisk **eggs** and remaining **1 tsp salt** in a medium bowl.
 4. Add ½ **C yogurt sauce** and stir just a couple of times (*do not completely incorporate yogurt sauce*).
 5. Heat **oil** in a 25-cm cast-iron or oven-safe nonstick pan over **medium heat**. Add **shallots** and **potatoes** and cook, stirring occasionally, until shallots have softened and potatoes are golden, **about 3 minutes**.
 6. Add **greens** and cook, stirring occasionally, just until warmed through and wilted if greens were raw.
 7. Add **egg mixture** and cook, shaking pan occasionally, until sides are just beginning to set, **5–7 minutes**.
 8. Transfer pan to oven and bake frittata until puffed and set, **18–20 minutes**. Immediately slide onto a cutting board to cool.
 9. Cut frittata into 4 wedges and serve with remaining yogurt sauce alongside.