Sausage, Pepper and Potato Frittata

NIBBLEDISH CONTRIBUTOR

Ingredients

- 5 eggs
- 1/2 cup milk (better if you have 1/4 cup heavy cream 1/4 cup milk)
- 3-4 breakfast links

- handful of leftover hashbrowns or canned sliced potatoes
- 1/2 green pepper, sauteed in EVOO

- 1 clove garlic finely chopped
- 1/4 cup freshly grated parmigiano reggiano
- handful of mozzerella shredded
- 1 tablespoon olive oil
- fresh parsley
- salt & pepper

Instructions

Oven at 425 F

Heat up a 1/2 tablespoon of olive oil and cook sausage and peppers, add garlic. Add a pinch of salt. Scramble eggs with the milk/cream and the cheese. (save some Parmesan for the topping).

Pour in egg mixture into the skillet, add potatoes. Stir around so that everything is well-distributed.

Top with remaining cheese. Place in oven until bubbly and firm. Garnish with fresh parsley.