

## Side Dish

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# Potato, Bacon and Sour Cream Frittata

Dash Magazine

**Servings: 4**

**Preparation Time: 20 minutes**

**Start to Finish Time: 20 minutes**

**4 slices bacon**

**1 large russet potato, peeled and cut into 1/2-inch cubes**

**8 large eggs**

**1/2 teaspoon salt**

**1/2 teaspoon pepper**

**1/3 cup sour cream**

**1/2 cup cheddar cheese, grated**

**4 scallions, sliced thin**

In a 12-inch ovenproof skillet, cook bacon over medium-low until crispy. Place on paper towel-lined plate. When cool, crumble into 1/4-inch pieces; set aside.

In same pan, leave 2 tablespoons bacon fat, reserving rest in a small bowl. Cook potato in bacon fat over medium-high until browned and tender, 5 minutes. Remove and let cool.

In a bowl, beat eggs with salt and pepper; add reserved bacon and potatoes.

Preheat oven to broil, placing a rack 6 inches from heat.

On stovetop, heat reserved bacon fat in skillet over medium heat. Add egg mixture, reduce heat to low; cook 6 minutes. Drop in small amounts of sour cream. Top with cheese.

Place skillet on broiler rack. Broil for 2 minutes, until eggs are set. Sprinkle with scallions.

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Per Serving (excluding unknown items): 299 Calories; 21g Fat (65.3% calories from fat); 19g Protein; 6g Carbohydrate; 1g Dietary Fiber; 452mg Cholesterol; 608mg Sodium. Exchanges: 0 Grain(Starch); 2 1/2 Lean Meat; 0 Vegetable; 0 Non-Fat Milk; 2 1/2 Fat.