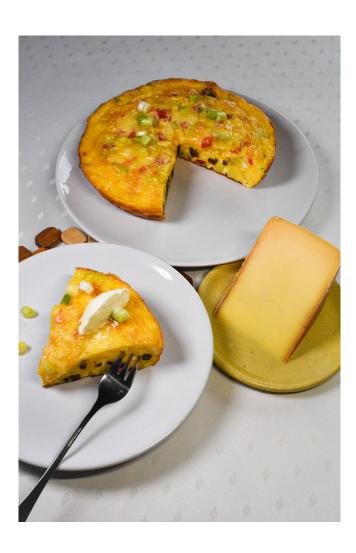


Ham, potato, green and red bell pepper frittata with Raclette Le Fribourg



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 potatoes1 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.



- Add the ham cubes, the cooked potatoes cut into pieces, and the diced bell peppers.
 Season with salt, pepper, and nutmeg.
 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.