

Sweet potato, chorizo, pine nut & baby spinach frittata



Serves 4

Ingredients

- 500g peeled sweet potato
- 1-2 chorizo, torn into chunks, remove casing if tough (we like the spicy ones)
- ½ red onion sliced
- olive oil
- salt and pepper
- 1 cup loose packed baby spinach
- 150g feta... we love our local Binnorie Feta
- ¼ cup toasted pine nuts
- 8 eggs
- 1 cup single pouring cream
- 1 tbsp of dijon mustard



Perfectly matched
with 'The Boss' →

 **IL CACCIATORE**
RESTAURANT
NORTHERN ITALIAN INSPIRED CUISINE

Method

Heat oven to 220°C. Cut sweet potato into medium size chunks, place in a 27cm baking dish with chorizo and top with sliced red onion, drizzle with olive oil and sprinkle with salt and pepper.

Roast for approx. 20 minutes or until sweet potato is tender.

Remove from oven and reduce to 200°C.

Layer baby spinach, crumble feta and pine nuts over the sweet potato, onion and chorizo.

Whisk together eggs, cream, Dijon mustard salt and pepper and pour over vegetables and cheese.

Bake for 30-40 minutes or until puffed and golden. You may brown the top under a broiler if desired.

To Finish

Sprinkle with chopped parsley.

Just a reminder that 'The Boss' is our take on an Italian sparkling red. It is fragrant and fruity with a slight sparkle and is *best served ice cold straight from the fridge.* Perfect for breakfast celebrations!