

LAY'S® Potato Chip Caramelized Onion Frittata

Ingredients

- 12 eggs
- 1/2 cup 35% heavy cream
- 1/4 tsp salt
- 1/4 tsp black pepper
- 3 tbsp finely chopped fresh parsley, divided
- 2 tbsp finely chopped fresh chives
- 1 tbsp finely chopped fresh dill
- 1 tbsp olive oil
- 1/2 cup diced red bell pepper
- 1/2 cup caramelized onions
- 6 cups LAY'S® Classic Potato Chips, divided
- 2 tbsp butter
- 1 cup shredded mozzarella cheese

How to make it

1. Preheat oven to 350°F.
2. In large bowl, whisk together eggs, cream, salt and pepper. Stir in 2 tbsp parsley, chives and dill.
3. In deep 10-inch ovenproof skillet set over medium heat, add oil. Add red pepper and cook, stirring occasionally, for 2 to 3 minutes or until starting to soften. Transfer to egg mixture.
4. Stir caramelized onions and 4 cups LAY'S® Original Potato Chips into egg mixture.
5. In separate skillet set over medium heat, melt butter. Pour egg mixture into skillet and cook for 3 to 5 minutes or until eggs start to set around the edges. Sprinkle with mozzarella.
6. Transfer to oven. Cook for 10 to 15 minutes or until eggs are set. Invert frittata onto cutting board or serving dish. Cut into wedges.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
15 min	20 min	35 min	6

Made with



LAY'S® Classic Potato Chips

Sprinkle with remaining parsley and serve with remaining chips.