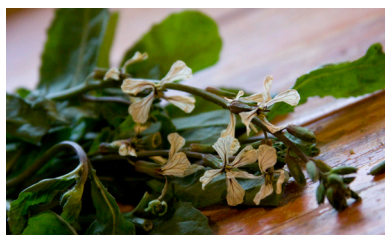


BREAKFAST

INGREDIENTS

10 slices of bacon
3 eggs
1/4 cup milk
4 tablespoons sliced argula
2 tablespoons sliced shallots
1/4 cup shredded cheese
2 cups cubed red potatoes
2 cloves garlic, minced
2 teaspoons olive oil
sea salt to taste
ground peppercorns to taste
paprika to taste



Bacon-wrapped argula and shallot frittata with roasted red potatoes

Directions

- Preheat oven to 350 degrees.
- Cook bacon on baking sheet for ten minutes or until bacon has toughened.
- While bacon is cooking melt butter in large skillet on medium heat, when butter becomes fragrant, reduce heat to medium-low and add diced shallots and shredded argula. Season with salt and pepper.
- Cook until argula has wilted then remove from heat and allow to cool.
- Toss cubed potatoes in olive oil, minced garlic, sea salt, ground pepper and paprika.
- Once evenly coated place on foil lined baking sheet.
- Combine eggs, milk and a pinch of salt and pepper in medium sized bowl, whisk until frothy.
- Once bubbles have formed in mixture fold in half of the shredded cheese.
- Once combined fold in argula and shallots from cooled skillet.
- Use paper towel to coat ramekin with thin layer of olive oil.
- After removing as much grease as possible from bacon apply slices to the sides of the ramekin.
- Once sides are covered cover bottom of the ramekin while joining sides to bottom-- forming a bacon cup for fritatta mixture.
- Pour equal amounts of fritatta mixture into each bacon lined ramekin.
- Top each fritatta with a pinch of the remaining shredded cheese.
- Place ramekins on baking sheet with potatoes.
- Bake for twenty minutes or until fritatta has reached the desired consistency and potatoes are golden brown.