

## FRITTATA WITH TOMATO CHUTNEY

1/4 cup olive oil  
1 large baking potato, like russet, peeled and thinly sliced  
1 medium yellow onion, peeled and julienne  
1 red pepper, julienne  
4 scallions, sliced  
12 eggs, cracked and whisked  
6 ounces grated manchego cheese  
6 ounces fresh goat cheese  
1/4 cup chopped parsley  
2 teaspoon salt  
1/2 teaspoon fresh ground black pepper  
GODO EATS Tomato Chutney

Preheat oven to 350 degrees F. In a heavy bottom skillet on medium-high heat, saute the potatoes in oil until golden brown. Add onions, peppers, and scallions and cook until tender. Add eggs and stir until they start to set up. Stir in cheeses and parsley, and season. Place in oven for 15 minutes. Remove, cut into wedges, and serve with Tomato Chutney.