



# Celeriac, Sweet Poatao, Leek & Onion Frittata

Makes 1 Medium frittata

## SUMMARY

Frittatas are a great recipe to use up eggs, and for those new to celeriac will love the blended taste of this meal. Serve with salad for a beautiful dinner option.

## INGREDIENTS

400g Sweet Potato  
400g Celeriac  
150g Leeks  
25g Red Onion  
9 Eggs  
25ml Rapeseed Oil



## METHOD

1. Pre-heat the oven to 160c.
2. Wash and chop the leeks. Chop the red onion. Heat the rapeseed oil in a pan and fry off the leeks and red onion.
3. Peel and roast the sweet potatoes and celeriac in the pre-heated oven for 20 minutes to soften.
4. Meanwhile, make the egg mixture by cracking the eggs into a bowl and beating the eggs with a little salt and pepper.
5. Spread evenly all of the celeriac, sweet potato, red onion and leeks into a large heat-proof dish (frittata pan) and fill the spaces with the beaten egg mixture.
6. Cook for 30 minutes until cooked through. If the frittata is not quite ready, cook for a further 5 minutes.

