



## Montana Skillet

Featuring Montana Spice Trader's Sunset Seasoning

1 cup cooked, diced ham

1 large potato, diced

8 eggs

2 tsp Sunset Seasoning (or more)

1 cup cheddar or pepper jack cheese, split

¼ cup green onion

1 Tbsp oil/bacon grease

Preheat large cast iron skillet with oil, on medium heat. Place potatoes and sunset seasoning in skillet. Cook until potatoes are tender and golden. 6-8 minutes. Remove potatoes from skillet.

In a bowl, beat eggs then stir in ham, half of cheese, and potatoes. Reduce heat to low and cook about 2 minutes, until eggs are beginning to set on the bottom. (Gently lift the mixture with a spoon to allow some of the egg to run underneath. This helps prevent the bottom from getting over brown.) Top with cheese and green onion.

Place skillet in oven with broiler on low. Cook under broiler 2-5 minutes until the eggs are completely set and the cheese is melted. Allow to cool 5 minutes before serving. Cut into pie shaped slices.

*\*If you don't have good success cooking frittatas on the stove top, this recipe can be baked in the oven. Cook potatoes in the skillet as directed. Add the ham, eggs, onions and cheese. Bake at 350° for 20-30 minutes (until egg is set in the middle).*

*\*Plan ahead tip: When we have baked potatoes for dinner, we just bake an extra one to use in the breakfast recipe for the next morning. Remove potato from the oven when it is only ¾ done. In the morning, remove skin, dice and cook the potato, as directed in recipe. Because your potato is almost done, it will cook a little faster than 6-8 minutes. You still want your potato to get hot and golden.*

*High Camp Bacon, Potato & Cheese Frittata. (2015, January 1). Retrieved March 19, 2015, from <https://montanaspicetrader.com/?product=high-camp-bacon-potato-cheese-frittata>*