

# Baked Frittata with Pear Chutney

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## Ingredients

### For frittata

- 2 large all purpose potatoes
- 2 large mushrooms
- 1 leek
- 8 eggs
- 140g feta cheese
- Salt to season

### For chutney

- 6 green pears
- Small knob of ginger
- ½ cup of apple cider vinegar
- ⅓ cup of brown sugar
- Sprinkle of ground coriander seeds
- Salt and pepper to season

## Method

1. Preheat the oven to 200 degrees celsius
2. Peel the potatoes and cut them into small cubes or chunks
3. Steam the potatoes over the stove until tender (20-30 minutes)
4. While the potatoes are steaming, cut up the base of the leek (NOT the leafy top) into extremely thin wedges and place into a pan with olive oil and fry for 5 minutes
5. Cut up both mushrooms into small chunks and add to the pan with the leek after the 5 minutes, and then continue frying the leek and mushroom for another 5 minutes
6. Peel all of the pears, cut them up into chunks and place them into a deep cooking pot with the vinegar, brown sugar, coriander seeds and seasoning.
7. Cook the chutney on the stove for thirty minutes, mixing it every 10 minutes for about 2 minutes
8. While the chutney is cooking, the veggies should be ready to make into a frittata, so to make the wholesome part of the frittata, whisk the 8 eggs.
9. Season the potatoes with salt and place them in a casserole dish or deep baking tray with the mushroom and leek mix
10. Crumble the feta on top of all of the veggies and pour the eggs all over the veggies and cheese in the casserole dish
11. Place the dish into the oven for 30-40 minutes, or until cooked through, as frittatas vary with cooking times
12. When the chutney is done, place into a bowl for serving, and let it cool slightly, to become just bearably warm
13. After the frittata is out of the oven, let it cool for 5 minutes
14. Serve as you please for a lovely vegetarian family dinner
15. Enjoy!