

Bosch x Kitchen Stories Mini Frittatas with Spinach and Bacon

Servings: 12

Difficulty: Easy

Preparation: 15 min.

Baking: 20 min.

Ingredients:

- 1 ¾ oz bacon
- 1 onion
- 1 green onion
- 1 clove garlic
- 8 oz spinach
- 7 eggs
- ½ cup milk
- 1¾ oz Parmesan cheese
- olive oil for frying
- butter for greasing
- salt
- pepper



Utensils:

large measuring cup or mixing bowl, oven, whisk, cutting board, knife, large frying pan, muffin tin, grater

Steps:

1. Preheat oven to 180°C/350°F. Finely dice bacon. Peel and dice onion. Thinly slice green onion. Peel and chop garlic. Roughly chop spinach. Beat eggs with milk in a measuring cup or mixing bowl and season generously with salt and pepper. Set aside. Press the cooked potatoes through a potato ricer into a large bowl. Place the baked pumpkin pieces in a food processor and blend until smooth. Add the pumpkin purée along with the egg to the pressed potatoes; the potatoes and pumpkin should still be warm. Add most of the flour, nutmeg, and salt and gently knead the ingredients into a dough.
2. Heat olive oil in a large frying pan set over medium heat. Add diced bacon, onion, and garlic and sauté for approx. 2 – 3 min. Add green onion and spinach, season well with salt and pepper, and fry over medium heat for approx. 4 - 5 min. Bring a pot of salted water to the boil. Add the gnocchi, lower the heat if needed, and gently simmer the gnocchi until they start floating to the top. Once the gnocchi float to the top, they are ready. Remove with a slotted spoon.
3. Add spinach mixture and grated Parmesan cheese to egg mixture and stir to combine. Grease muffin cups with butter and spoon mixture into muffin cups.
4. Transfer to oven and bake at 180°C/350°F for approx. 20 min., or until golden brown. Serve warm. Enjoy!