

Frittata with Swiss Chard and Chorizo

- 8 large eggs
- 1½ ounces Manchego cheese, grated (about ⅓ cup)
- 1 tablespoon chopped fresh flat-leaf parsley
- 1 tablespoon chopped chives
- Kosher salt and freshly ground black pepper
- 4 ounces dried chorizo, thinly sliced
- 1 tablespoon olive oil
- ¼ small onion, cut into ½ inch pieces
- 6 fingerling potatoes, thinly sliced
- 1 bunch Swiss chard, ribs and stems removed, leaves coarsely chopped

Heat the broiler. Whisk the eggs in a large bowl, and then whisk in the cheese and herbs; season with salt and pepper.

Cook the chorizo in a 10” broiler-proof skillet, preferably cast iron, over medium heat, stirring often, until browned and crisp, for about 3 minutes. Transfer to plate.

Heat the oil in the same skillet; add the onion, season with salt, and cook, stirring often, until onions begin to soften, about 1 minute. Add the potatoes and cook, tossing occasionally, until just softened, about 5 minutes.

Add the Swiss chard and cook, stirring often, until chard is wilted; season with salt and pepper. Mix in the chorizo. Pour in the egg mixture, tilting skillet to evenly distribute.

Cook, undisturbed, for 2 minutes, then transfer to oven and broil until egg is cooked through and starting to brown, about 5 minutes. Run a heatproof spatula around edges of frittata to loosen, then slide onto a plate; serve in wedges.