



Cheesy Tex-Mex Potato & Spinach Frittata

with Pickled Jalapeños & Salsa

 40-50min  2 Servings

We've yet to meet a frittata we didn't like, and this Southwestern version is no exception! Tex-Mex spice brings major flavor to spinach and potatoes set in a creamy custard of eggs, mascarpone, and cheddar. We bake it to a golden finish, then top with salsa, scallions, and pickled jalapeños for a deliciously tangy bite. (2-p plan serves 4; 4-p plan serves 8)

What we send

- 2 Yukon gold potatoes
- 2 scallions
- 2 oz pickled jalapeños ¹⁷
- ¼ oz Tex-Mex spice blend
- 5 oz baby spinach
- 3 oz mascarpone ⁷
- 2 (2 oz) shredded cheddar-jack blend ⁷
- 4 oz salsa

What you need

- olive oil
- kosher salt & ground pepper
- 5 large eggs ³
- ⅓ cup milk ⁷

Tools

- microwave
- medium heavy skillet (preferably cast-iron)

Allergens

Egg (3), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 470kcal, Fat 34g, Carbs 26g, Protein 21g



1. Prep ingredients

Preheat oven to 425°F with a rack in the upper third. Scrub **potatoes**, then chop into ½-inch pieces. Microwave potatoes on high until tender, 5-10 minutes.

Thinly slice **scallions**, keeping dark and light greens separate. Finely chop **1 teaspoon pickled jalapenos** (leave remaining whole for serving).



4. Assemble frittata & bake

Pour **egg custard** over **potato mixture** and shake skillet until filling is in an even layer. Sprinkle with **remaining cheddar**.

Bake on upper oven rack until **eggs** are almost completely set, 10-15 minutes.



2. Start frittata

Heat **2 tablespoons oil** in a medium heavy skillet (preferably cast-iron) over medium-high. Add **potatoes** and a **pinch of salt**; cook, stirring, 5 minutes. Add **scallion light greens, chopped jalapenos, and Tex-Mex seasoning**; cook, stirring, until fragrant, 1-2 minutes. Add **spinach** in batches, stirring until just combined and barely wilted. Remove skillet from heat.



5. Serve

Remove **frittata** from oven. Let rest 5 minutes.

Serve **Tex-Mex frittata** with **salsa, scallion dark greens, and pickled jalapenos**. Enjoy!



3. Make egg custard

In a medium bowl, whisk to combine **mascarpone, 5 large eggs, ⅓ cup milk, ¼ teaspoon salt, and a few grinds of pepper**. Stir in **half of the cheddar**.



6. Rate your plate!

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