

Frittata with Chard and Chorizo

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

1. Rinse Swiss chard, remove ribs and stems, and coarsely chop the leaves.
2. Thinly slice the fingerling potatoes.
3. Heat broiler. Whisk eggs in a large bowl, then whisk in cheese and herbs; season with salt and pepper.
4. Cook chorizo in a 10" broiler proof skillet, preferably cast iron, over medium heat, stirring often, until browned and crisp, about 3 minutes. Transfer to plate.
5. Heat oil in same skillet; add onion, season with salt, and cook, stirring often, until beginning to soften, about 1 minute.
6. Add potatoes and cook, tossing occasionally, until just softened, about 5 minutes.
7. Add chard and cook, stirring often, until chard is wilted; season with salt and pepper.
8. Mix in chorizo.
9. Pour in egg mixture, tilting skillet to evenly distribute. Cook, undisturbed, 2 minutes.
10. Then transfer skillet to oven and broil until egg is cooked through and starting to brown, about 5 minutes.
11. Run a heatproof spatula around edges of frittata to loosen, then slide onto a plate; serve in wedges.

From Amanda Bialon via <https://www.bonappetit.com/recipe/frittata-with-chard-and-chorizo>