



## Miracle Whip® Potatoes Frittata

**Prep Time:** 15 min

**Total Time:** 45 min

**Makes:** 6 servings

### Ingredients

- 2 cups chopped unpeeled potatoes, cooked
- 1/2 cup finely chopped *Oscar Mayer* Ham, any variety
- 3 green onions, sliced
- 6 eggs
- 1/4 cup milk
- 1/3 cup *Miracle Whip* Dressing
- 1/4 tsp. each: salt and black pepper



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## Miracle Whip® Potatoes Frittata (2/2)

### Directions

- 1 PREHEAT** oven to 350 °F. Mix potatoes, ham and onions; spoon into greased 9-inch pie plate.
- 2 BEAT** eggs and milk in small bowl with wire whisk until well blended. Add dressing, salt and pepper; mix well. Pour evenly over potato mixture.
- 3 BAKE** 25 to 30 min. or until center is set. Let stand 10 min. Cut into 6 wedges to serve.

*NUTRITION (PER SERVING): CALORIES 170, FAT 9 g (SAT 2.5 g), CHOL 220 mg, SODIUM 430 mg, CARB 12 g, FIBER 1 g, SUGARS 2 g, PROTEIN 10 g, DV VIT A 6%, DV VIT C 10%, DV CALCIUM 6%, DV IRON 8%*

### Creative Leftovers

A frittata is a great way to use those leftover vegetables, meat and cheeses in your refrigerator. Be creative and don't be afraid to try something new!