Ingredients:

- 1 large or 2 small cooked potatoes cut into small pieces or sliced thinly
- 1 small onion, diced
- 1 cup chopped red and yellow peppers
- 2 cups shredded cheddar cheese
- 1 cup shredded Swiss cheese
- 8 extra-large eggs
- 2 tablespoons chopped chives
- 6 tablespoons butter
- Salt and Pepper to taste

Optional Ideas *(add after potato layer)*:

- 6 - 8 slices cooked bacon
- 1/2 lb cooked breakfast sausage
- 1 cup cooked vegetables (i.e. asparagus, zucchini, broccoli or artichokes)
- Goat Cheese
- 1 Smoked salmon with sprigs of dill

Preheat oven to 350 degrees. In a small saucepan, cover peeled potatoes with cold, salted water and bring to boil. Cook over medium-high heat, until the potatoes are tender, 6 - 8 minutes. Drain and pat dry.

If your baking dish does not have non-stick coating, spray with non-stick spray. Dot the bottom of the baking dish with butter. This will help the potatoes to brown and give the entire dish flavor. Layer the bottom with the cooked potatoes and sprinkle with salt and pepper.

Add the chopped onion, red peppers, yellow peppers and 1 tablespoon of chives. If you are adding sausage, bacon or additional vegetables, add them at this time. Sprinkle 1 1/2 cups of cheddar and 1/2 cup of Swiss cheese over the vegetables.

In a large bowl, whisk together the eggs, 1/8 cup water, salt and pepper. I like to use water when making omelets. When the water heats to a boil, the air bubbles created by the steam make the final dish light and fluffy.

Pour the egg mixture over the potatoes and vegetables to cover completely. If your egg mixture does not cover all of the ingredients, you may need to add a few more eggs and water.

Bake until the eggs are set and golden brown, approximately 30 minutes. Sprinkle remaining cheese on the Frittata and return to oven for an additional 5 minutes until melted. Remove the Frittata from the oven, sprinkle remaining 1 tablespoon of chives and serve immediately.