

# Papeta per Eedu - Parsi Potato Frittata

Much-loved Parsi classic, 'papeta per eedu' (eggs on potatoes). While traditionally, there are no peas in this dish, I like the green texture it adds and the cheddar cheese gives a special taste to this recipe.



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Prep Time	Cook Time
10 mins	25 mins

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Servings: 4

## Ingredients

- 2 lbs potatoes thinly sliced
- ½ cups peas fresh or frozen
- 1 tbsp canola oil
- 2 teaspoons ginger garlic paste or 2 cloves minced garlic/ ¼ inch grated ginger
- ½ teaspoon turmeric
- ¼ teaspoon ground red chili
- ¾-1 teaspoon salt
- 5 eggs seasoned and well-beaten
- 2 tbsp milk
- ¼ cup shredded cheese of choice, cheddar or gruyere work well
- 2 tbsp chopped cilantro

## Instructions

1. Heat the canola oil in a skillet over medium heat.
2. Toss in the potatoes and ginger garlic paste, cook for about 3-4 minutes till the potatoes are heated through.
3. Sprinkle the spices and salt, cook for another 2 minutes.
4. Add ½ cup of water, cook covered till the potatoes are almost done and the water has dried out. Mix the peas with the potatoes.
5. In a bowl, bring together the well-beaten seasoned eggs, milk, cheddar cheese and cilantro.
6. Flatten the potato and peas in the pan with the back of your spoon and spread the eggs mixture over it.
7. Cover and let the eggs set for about 10 minutes. Make sure the eggs cook on a low flame so that the potatoes don't get too charred at the base of the pan.
8. Uncover and serve hot with tomato ketchup/sauce and crusty bread or dinner rolls.