



## Hotdog Potato Frittata Recipe

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<b>Preparation Time</b>	<b>5</b>
<b>Cooking Time</b>	<b>45</b>
<b>Serving Size</b>	<b>8</b>

### Ingredients:

- 2 Tbsp butter
- 1 Tbsp garlic, crushed
- 1/4 cup onion, sliced
- 1 cup potato, cut into thin strips
- 200 g hotdog, sliced
- 1 pouch DEL MONTE Original Style Tomato Sauce (200g)
- 1 cup Baguio beans, thinly sliced crosswise
- 1/2 tsp salt, iodized fine
- 1/4 tsp pepper, black
- 3 pcs egg, beaten
- 2 Tbsp milk, powdered (optional)
- 1/3 cup all-purpose flour
- 1/3 cup oil

### Preparation:

1. Sauté garlic and onion in butter for 5 minutes. Add potatoes and hotdog then sauté for 5 minutes or until the potatoes are tender.
2. Add DEL MONTE Original Style Tomato Sauce, Baguio beans, salt and pepper. Simmer uncovered for 3 minutes, stirring constantly. Cool. Combine with egg, milk and flour.
3. Pour mixture into a nonstick pan. Cook covered at low heat until set.

### Chef's Tip

To release the frittata from the pan, simply place a plate on top of the pan and flip.

### Lusog Notes

This dish is a source of protein which is important for growth and development. It also provides vitamin A that helps keep the immune system healthy.

### Cooking Skills Needed

- Sautéing
- Simmering
- Slicing

### Cooking Tools

- Chopping Board
- Measuring Spoon
- Spatula
- Mixing Bowl

- Measuring Cups

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