

POTATO AND BOURSIN FRITTATA

SERVES 4

Active time: 10 min Start to finish: 30 min

Here, the old trick of moistening scrambled eggs with cream cheese is elevated with Boursin, which also adds flavor. This makes a good brunch dish or, when served with a salad, a satisfying light supper.

- 8 large eggs**
- ¼ teaspoon salt**
- ½ teaspoon black pepper**
- ¼ cup olive oil**
- 2 cups frozen shredded hash brown potatoes (from a 16-oz bag)**
- 1 bunch scallions, chopped (2 cups)**
- 1 (5-oz) package Boursin garlic-herb cheese, chilled**

Accompaniment: sliced smoked salmon or prosciutto

- ▶ Put oven rack in middle position and preheat oven to 375°F.
- ▶ Whisk together eggs, salt, and pepper until just combined.
- ▶ Heat oil in an ovenproof 9- to 10-inch heavy nonstick skillet over high heat

until very hot but not smoking. Add potatoes and scallions to oil, stirring once, then cover and cook until beginning to brown, about 4 minutes. Stir potato mixture once, then cover and cook 3 minutes more.

▶ Pour beaten eggs evenly over potato mixture and crumble cheese over eggs. Transfer skillet to oven and bake frittata, uncovered, until set and just cooked through, about 15 minutes. Invert a plate over skillet and, holding them together with oven mitts, invert frittata onto plate and serve immediately.

FISH TACOS

SERVES 6

Active time: 10 min Start to finish: 10 min

This Baja treat is well known to residents of Southern California, where fish tacos have been popular since their introduction in the 1980s. The crunch of coleslaw contrasts with tender fish, and the creamy dressing is spiked with the smoky heat of chipotle chiles.

- 1½ lb flounder fillets (preferably large)**
- 2 tablespoons olive oil**
- 1 teaspoon salt**

- ½ teaspoon black pepper**
- 1 cup mayonnaise**
- ½ cup plain yogurt**
- ½ teaspoon chipotle chile powder**
- 1 (1-lb) bag coleslaw mix (8 cups)**
- 12 (6- to 7-inch) corn tortillas (not low-fat)**

Accompaniments: salsa, lime wedges

- ▶ Preheat broiler.
- ▶ Pat fish dry and place in a shallow baking pan, then brush fish with olive oil and sprinkle with ½ teaspoon salt and ½ teaspoon pepper. Broil fish 3 to 4 inches from heat, without turning, until opaque and just cooked through, about 4 minutes (depending on thickness of fillet). ▶ While fish cooks, make sauce by stirring together mayonnaise, yogurt, chipotle powder, and remaining ½ teaspoon salt in a small bowl. Toss together coleslaw mix with ½ cup sauce in a large bowl.
- ▶ Wrap stack of tortillas in dampened paper towels and microwave on high power until warm and pliable, 1 to 3 minutes. Discard paper towels and wrap tortillas in a cloth napkin to keep warm.
- ▶ Transfer fish to a platter along with bowls of coleslaw, remaining sauce,



10 min