ASIAGO, PASTA & PROSCIUTTO FRITTATAS

By: Simply Creative Chef Rob Scott

Ingredients: Yields 6 servings

½ pound linguine pasta
7 large eggs
½ cup milk
¼ cup cream
½ cup mascarpone cheese
6 ounces diced prosciutto
5 ounces smoked mozzarella cheese, diced
½ cup grated asiago cheese
¼ cup finely chopped fresh flat-leaf parsley
2 garlic cloves, minced
1 teaspoon salt
¾ teaspoon freshly ground black pepper
1/8 teaspoon freshly grated nutmeg

Directions:

- Bring a large pot of salted water to a boil over high heat
- Add the pasta and cook until tender but still firm to the bite – stir occasionally, about 8-10 minutes
- Drain the pasta in a colander, use kitchen sheers to cut the linguine into smaller pieces – the pasta should measure about 3 cups
- Preheat the oven to 375 degrees F
- Grease a regular-sized muffin tin for 12 muffins
- In a blender combine the eggs, milk, cream, and mascarpone cheese
- Blend until well combined
- Transfer the mixture to a large bowl and add the cut pasta, prosciutto, mozzarella cheese, asiago cheese, parsley, garlic, salt, pepper, and nutmeg
- Sitr until the ingredients are combined
- Using a 1/3 cup measure, fill each of the muffin tins until both the pasta and liquid are at the top
- Bake until firm and cooked through, about 30-35 minutes
- Let cool for 3 minutes before removing from the tin
- Arrange on a serving platter and serve