SPRING FRITTATA WITH FONTINA AND ASPARAGUS

By: Simply Creative Chef Rob Scott

Ingredients: Yields 6 servings

6 large eggs
2 tablespoons whipping cream
½ teaspoon salt, plus a pinch
¼ teaspoon freshly ground pepper
1 tablespoon olive oil
1 tablespoon butter
12 ounces asparagus, trimmed, cut into ¼ - ½ inch pieces
1 tomato, seeded and diced
Salt
3 ounces fontina, diced

Directions:

- Preheat the broiler
- Whisk the eggs, cream, ½ teaspoon salt, and pepper in a medium bowl to blend and set aside
- Heat the oil and butter in a 9 ½ inch diameter nonstick ovenproof skillet over medium heat
- Add the asparagus and saute until crisp-tender, about 2 minutes
- Raise the heat to medium-high and add the tomato and a pinch of salt and saute 2 minutes longer
- Pour the egg mixture over the asparagus mixture and cook for a few minutes until the eggs start to set
- Sprinkle with cheese
- Reduce heat to medium-low and cook until the frittata is almost set but the top is still runny, about 2 minutes
- Place the skillet under the broiler and broil until the top is set and golden brown on top – about 5 minutes
- Let the frittata stand 2 minutes
- Using a rubber spatula, loosen the frittata from the skillet and slide the frittata onto a serving plate