



Spring Asparagus, Tomato, and Fontina Frittata

SERVINGS: 6

INGREDIENTS

- 6 large eggs
- 2 tablespoons whipping cream
- $\frac{1}{2}$ teaspoon salt, plus a pinch
- $\frac{1}{4}$ teaspoon freshly ground pepper
- 1 tablespoon olive oil
- 1 tablespoon butter
- 12 ounces asparagus, trimmed, cut into $\frac{1}{4}$ - $\frac{1}{2}$ inch pieces
- 1 tomato, seeded and diced
- 3 ounces fontina, diced

DIRECTIONS

1. Preheat the broiler
2. Whisk the eggs, cream, $\frac{1}{2}$ teaspoon salt, and pepper in a medium bowl to blend and set aside
3. Heat the oil and butter in a 9 $\frac{1}{2}$ inch diameter nonstick ovenproof skillet over medium heat
4. Add the asparagus and saute until crisp-tender, about 2 minutes
5. Raise the heat to medium-high and add the tomato and a pinch of salt and saute 2 minutes longer
6. Pour the egg mixture over the asparagus mixture and cook for a few minutes until the eggs start to set
7. Sprinkle with cheese
8. Reduce heat to medium-low and cook until the frittata is almost set but the top is still runny, about 2 minutes
9. Place the skillet under the broiler and broil until the top is set and golden brown on top - about 5 minutes
10. Let the frittata stand 2 minutes
11. Using a rubber spatula, loosen the frittata from the skillet and slide the frittata onto a serving plate