

FRITTATA WITH ASPARAGUS LEEK AND RICOTTA

Preparation: 10 minutes | Cooking: 10 minutes | Servings: 4

INGREDIENTS

8 large eggs
1 pound asparagus,
trimmed and cut into
1-inch pieces
3 cups thinly sliced
leeks
1/4 cup crème fraîche
1/4 cup fresh basil

1/4 cup ricotta
2 tablespoons pesto
2 tablespoons extra
virgin olive oil
1/2 teaspoon salt
1/4 teaspoon ground
pepper



INSTRUCTIONS

Position a rack in the upper third of your oven and preheat the broiler. Then, whisk the eggs, crème fraîche, salt and pepper in a medium bowl. Set this bowl near the stove. Next, heat oil in a large cast-iron skillet over medium-high heat. Add the leeks and the asparagus and cook, stirring frequently, until soft (about 5 to 6 minutes). Pour the egg mixture over the vegetables and cook until nearly set (about 2 minutes), lifting the edges so any uncooked egg can flow underneath. Dollop ricotta and pesto on top, and place the pan under the broiler until the eggs are slightly brown (about 1 1/2 to 2 minutes). Let it sit for 3 minutes. Run a spatula around the edge of the frittata, then underneath, until you can slide or lift it out onto a cutting board or serving plate. Top it with basil.