



## **FARMERS MARKET**

**37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525**

### **Frittata with Spring Vegetables –**

**8 whole eggs  
2 tbl. heavy cream  
Kosher salt to taste  
Freshly ground black pepper to taste  
2 dashes of Tabasco  
Splash of Worcestershire Sauce  
3 tbl. extra virgin olive oil, divided  
16 stalks of thin (pencil) asparagus, stems trimmed off  
2 scallions, sliced into thin rounds, white and green parts  
2 cups of arugula or baby spinach, stemmed, washed and dried  
½ cup of grated parmesan  
4 oz. of Taleggio or Brie cheese, larger parts of rind removed and cut into slices  
4 oz. of goat cheese, cut into rounds or crumbled into small pieces  
1 cup of cherry or grape tomatoes, washed, dried and halved  
½ lemon, juiced**

- 1. Preheat the oven to 350 degrees. In a medium size bowl, whisk together the eggs. Add the cream, salt, pepper, Tabasco and Worcestershire and whisk to blend.**
- 2. Heat a 10 to 12 inch cast iron (or other oven proof, heavy-bottomed) skillet and add 2 tbl. of olive oil. When the oil begins to smoke ever so slightly, add the asparagus. Season with salt and pepper. Cook for 1 minute until some of the liquid starts to escape.**
- 3. Stir in the scallions, arugula or spinach and cheeses into the egg mixture and pour into the skillet over the asparagus.**
- 4. Place the skillet on the center rack of the oven and cook until firm around the edges but still somewhat loose in the middle, 15 to 20 minutes. Remove from the oven and allow to “rest” for a few minutes before serving. Toss the tomatoes with salt, pepper, the remaining olive oil and the lemon juice and sprinkle them on top of the frittata just before serving.**

***Credit: Alex Guarnaschelli***