



Kitchen time: 25 minutes | Active time: 15 minutes | Serves: 4-6

# Spring Veggie Frittata

This spring vegetable frittata is not only stunning but a one-skillet meal that is loaded with fresh veggies, our ricotta chèvre, and fresh herbs. We love serving this alongside scones, yogurt parfaits, and roasted potatoes. Happy Brunching!

## SHOPPING LIST:

Our Shortcut Onions & Peppers

Our Ricotta Chèvre

Eggs, 1 Dozen

Asparagus, 1 Bunch

Parsley

Basil

## PANTRY ITEMS:

Salt & Pepper

Butter

## FRITTATA:

*Chef's tip: surprise brunch guest? No worries, just add 2 eggs per person to extend the frittata.*

- 1) **Preheat** the oven to 375°F.
- 2) Rinse the **asparagus** and snap off the base of the stems at their natural breaking point. Cut on a bias into 1-inch pieces. Roughly chop the **parsley** and **basil**. Set aside.
- 3) Crack **eggs** into a bowl and whisk well. Season with 1 tsp salt and ½ tsp pepper.
- 4) Melt 2 Tbsp of **butter** in an 8-to-10-inch cast iron skillet or oven-proof pan over medium heat. Add the **onions and peppers** and sauté until soft (about 3-5 minutes), then add the asparagus, and sauté until al dente (about another 3-5 minutes). Remove from heat.
- 5) Pour eggs over vegetables, then dollop spoonfulls of **ricotta chèvre** on top of the eggs. Transfer the skillet to the middle rack of the oven and bake until the sides are puffed and firm and the center just barely jiggles (about 15-20 minutes). Remove from the oven (remember, the handle will be hot!).
- 6) Lightly sprinkle with the chopped parsley and basil and serve directly from the pan.