



Ricotta Frittata with Spring Vegetables

Adapted from: Delphine Fortin, delscookingtwist.com

Ingredients:

½ Tablespoon unsalted butter	Salt and pepper
2 medium potatoes, sliced	8 large eggs
1 Tablespoon olive oil	½ cup Billings Farm ricotta cheese
2-3 small scallions, thinly sliced	½ cup milk
1 bunch of asparagus, sliced into large pieces	Parsley for garnish
5 oz baby spinach leaves	

Instructions:

Preheat oven to 350 F. In a small skillet, melt the butter and cook the sliced potatoes on both sides until tender and slightly golden. Set aside. Pour one Tablespoon of oil into a large cast-iron skillet (or other oven-proof skillet) over medium-high heat. Add the scallions and asparagus, and cook for a couple of minutes, stirring frequently. Add the spinach and cook, stirring to incorporate, just until it wilts. Add the sliced potatoes. Add salt and stir well. In a medium-sized bowl, lightly beat the eggs until frothy; and add salt and milk. Pour over the veggies, and drop Tablespoons of ricotta on the surface. Cook for about 3 minutes, until it is set on the bottom. Transfer the skillet to the oven and cook for another 10-15 minutes, or until the eggs are set. Season with pepper and parsley, and serve warm or at room temperature.

