SPRING FRITTATA WITH FONTINA AND ASPARAGUS

By: Simply Creative Chef Rob Scott

**Ingredients:** Yields 6 servings

6 large eggs

2 tablespoons whipping cream

½ teaspoon salt, plus a pinch

¼ teaspoon freshly ground pepper

1 tablespoon olive oil

1 tablespoon butter

12 ounces asparagus, trimmed, cut into ¼ - ½ inch pieces

1 tomato, seeded and diced

Salt

3 ounces fontina, diced

**Directions:**

* Preheat the broiler
* Whisk the eggs, cream, ½ teaspoon salt, and pepper in a medium bowl to blend and set aside
* Heat the oil and butter in a 9 ½ inch diameter nonstick ovenproof skillet over medium heat
* Add the asparagus and saute until crisp-tender, about 2 minutes
* Raise the heat to medium-high and add the tomato and a pinch of salt and saute 2 minutes longer
* Pour the egg mixture over the asparagus mixture and cook for a few minutes until the eggs start to set
* Sprinkle with cheese
* Reduce heat to medium-low and cook until the frittata is almost set but the top is still runny, about 2 minutes
* Place the skillet under the broiler and broil until the top is set and golden brown on top – about 5 minutes
* Let the frittata stand 2 minutes
* Using a rubber spatula, loosen the frittata from the skillet and slide the frittata onto a serving plate