



Prosciutto and Goat Cheese Frittata w/ Asparagus

NIBBLEDISH CONTRIBUTOR

Ingredients

- 4 eggs
- 1/2 cup cream
- salt/pepper
- 2 pats butter
- 1 turn of EVOO
- 1/4 cup asparagus tips (fresh)
- 1 round slice of goat cheese
- 2 slices prosciutto, chopped
- fresh parsley, chopped

Instructions

***The saltiness of the goat cheese and prosciutto together really make this dish!
Great for dinner, too!***

Heat your oven to 450 degrees F. Frittata should finish in the oven, so be sure to use an oven-proof teflon skillet.

Add the EVOO and butter to a small skillet, heated over med - med/high heat.

Mix eggs and cream together, add salt/pepper. Add to the pan when hot.

Sprinkle in the asparagus tips, cheese, prosciutto and parsley. Let the bottom and sides set, about 4 minutes. Then put in the oven.

Watch for the frittata to get puffy and sizzly from the butter and EVOO. A little brown is nice ontop, but you don't want to overbrown the bottom.

The frittata should slide right out of the pan, onto a plate.