



## **ASPARAGUS & RAMP SPRING FRITATTA**

### **INGREDIENTS**

- 10 large eggs
- Kosher salt
- 1 pound asparagus, woody ends trimmed
- 3 tablespoons extra-virgin olive oil
- 4 ounces ramps, root ends trimmed, bulbs thinly sliced and leaves roughly chopped, divided
- 1/2 teaspoon minced fresh thyme leaves
- Freshly ground black pepper



### **INSTRUCTIONS**

1. In a large mixing bowl, beat eggs with 2 large pinches salt. Set aside.
2. In a pot of boiling salted water, blanch asparagus until crisp-tender, about 2 minutes. Using tongs, transfer asparagus to an ice bath or cold water to chill. Drain and cut asparagus into 1-inch lengths.
3. Adjust rack to 4 inches below broiler and preheat broiler to high. Heat oil in a 10-inch oven-safe nonstick or well-seasoned cast iron or carbon steel skillet over medium heat until shimmering. Add sliced ramp bulbs and cook, stirring, until softened, about 3 minutes. Stir in ramp leaves and thyme and cook until leaves are just wilted, about 1 minute. Stir in asparagus and cook until warmed through, 30 seconds. Season with salt and pepper.
4. Pour eggs into skillet and cook, stirring and scraping pan all over, until loose curds form throughout, about 3 minutes; stop stirring before they permanently separate into scrambled eggs. Let cook until eggs on bottom are set, about 2 minutes.
5. Place frittata under broiler and cook just until eggs on top are set. Shake pan to loosen frittata, using a spatula to separate the edges if necessary. Turn frittata out onto a plate or serve directly from skillet. Serve warm or at room temperature.