

Asparagus Goat Cheese Frittata

WITH TEXAS MILLER'S BLEND EVOO



Ingredients

- 10 eggs
- 1/2 cup heavy cream
- 2 oz herbed goat cheese
- 1/2 lb asparagus, ends trimmed
- 1/4 cup Texas Miller's Blend EVOO
- 1 yellow onion, thinly sliced
- 3 garlic cloves, chopped
- 2 oz pancetta, finely chopped
- Sea salt
- 3 chopped green onions
- Dill for garnish, optional



Notes

Directions

1. Preheat the oven to 350 degrees. Whisk eggs, heavy cream and a pinch of salt.
2. Heat olive oil in an ovenproof skillet over medium. Brown pancetta until cooked through. Add asparagus and cook over medium-high heat for 6-8 minutes or until slightly blistered and tender. Season with salt & remove from the skillet.
3. Sauté onions and garlic until tender and starting to caramelize. Once onions and garlic are cooked, break up goat cheese and place chunks over onions. Do not stir. Pour the egg mixture over the onions and goat cheese. Layer the asparagus into the skillet. and sprinkle with green onions.
4. Transfer the skillet to the preheated oven and bake the frittata until the edges are slightly puffed and the center is set, 15-17 minutes. Let cool for 15 minutes before serving.