



ASPARAGUS FRITTATA

A PERFECT PARING WITH OUR 2016 ESTATE CHARDONNAY

INGREDIENTS

- 2 TABLESPOONS (1/4 STICK) BUTTER
- 1 CUP CHOPPED LEEKS (WHITE AND PALE GREEN PARTS ONLY)
- 1 12-OUNCE BUNCH THIN ASPARAGUS, TRIMMED, CUT ON DIAGONAL INTO 1-INCH PIECES (ABOUT 2 1/2 CUPS)
- 1 CUP SLICED STEMMED SHIITAKE MUSHROOMS (CRIMINI MUSHROOMS CAN BE SUBSTITUTED)
- 8 LARGE EGGS
- 1 CUP DICED FONTINA CHEESE, DIVIDED
- 1/2 TEASPOON SALT
- 1/2 TEASPOON GROUND BLACK PEPPER
- 1/4 CUP GRATED PARMESAN CHEESE

PREPARATION

1. PREHEAT BROILER. MELT BUTTER IN HEAVY BROILERPROOF 10-INCH-DIAMETER NONSTICK SKILLET OVER MEDIUM HEAT. ADD LEEKS AND SAUTÉ 4 MINUTES. ADD ASPARAGUS AND SHIITAKE MUSHROOMS, SPRINKLE LIGHTLY WITH SALT, AND SAUTÉ UNTIL TENDER, ABOUT 6 MINUTES. WHISK EGGS, 3/4 CUP FONTINA CHEESE, 1/2 TEASPOON SALT, AND 1/2 TEASPOON PEPPER IN MEDIUM BOWL. ADD EGG MIXTURE TO SKILLET; FOLD GENTLY TO COMBINE. COOK UNTIL ALMOST SET. SPRINKLE REMAINING 1/4 CUP FONTINA CHEESE AND PARMESAN CHEESE OVER. BROIL UNTIL FRITTATA IS PUFFED AND CHEESE BEGINS TO TURN GOLDEN, ABOUT 3 MINUTES. CUT INTO WEDGES AND SERVE.

SERVES 4, PREP TIME 30 MINUTES