



The Spring Palate

LOMBARDI'S LOVE LANE MARKET

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FRITTATA DELL' ORTOLANO

Using fresh, organic eggs and seasonal vegetables is what makes this frittata a real favorite and why it's named after the Italian farmers who sell their produce in the local markets. Traditionally served as cold antipasti in Italy, frittatas are an easy dish to pack for a picnic or a day at the wineries.

INGREDIENTI:

12 Browder's Organic Eggs	2 shallots, finely chopped
1/2 cup grated Pecorino Romano cheese	1 bunch asparagus
1/2 tsp. salt	2 medium Yukon Gold potatoes, thinly sliced
1/2 tsp. ground pepper	3 tbsp. olive oil

PREPARATION:

Whisk the eggs, Pecorino, salt and pepper in a large bowl. Set aside.

In a 12-inch frying pan heat 2 tablespoons of olive oil on medium heat. Sauté the sliced potatoes for about 5 minutes. Sprinkle with salt.

Trim off the ends of the asparagus and cut into 1 inch long pieces.

Add to potatoes. Add chopped shallots, stir and continue to sauté for an additional 15 minutes, until vegetables are soft.

Add egg mixture.

With a spatula even out the top and gently lift the sides with the spatula to allow the egg mixture to fill in the spaces. Continue moving sides while eggs are settling for about 3-4 minutes on medium low heat.

Turn the oven on broil.

Place the cherry tomatoes on top of the frittata. Remove the pan from the stove and place in oven to broil for about 10 minutes or until a golden brown on top. Remove and let stand for about 2 minutes.

Using a spatula, loosen the frittata from the skillet and gently slide onto plate. Cut into wedges. Can be served warm or at room temperature.

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