

Asparagus & Gruyere Frittata

Serves 4 to 6

Ingredients

2 tablespoons butter, softened, divided
12 spears fresh asparagus, washed, trimmed and cut into 1/2 inch pieces
1 cup grated gruyere cheese
6 large eggs
1/4 cup whipping cream
~1-1/4 cups milk
1/4 teaspoon salt
1/4 teaspoon fresh ground black pepper
1 teaspoon tarragon mustard

Instructions

1. Preheat oven to 375 degrees Fahrenheit.
2. Butter the inside surfaces of a 9 inch glass pie pan with half of the softened butter. Set aside.
3. In a 10 inch nonstick skillet melt the rest of the butter over medium-low heat. Add the asparagus pieces and saute for about 3 minutes until the pieces turn bright green. Remove from heat.
4. Sprinkle half the cheese into the prepared pie pan. Add the asparagus in an even layer.
5. Beat the 6 eggs until homogeneous. Add the cream. Bring to a total volume of 3 cups with the milk. Stir in the salt, pepper, and tarragon mustard. Mix well until combined.
6. Pour the egg-milk mixture over the asparagus. Top with the remaining grated cheese.
7. Bake in the preheated oven for 25 to 35 minutes until the center is set and the top is golden.
8. Remove from the oven and allow to set for about 5 minutes. Cut into wedges and serve.