



## **Spring Frittata**

### ***Ingredients:***

8 baby potatoes cut in half long ways  
6 sliced shitake mushrooms  
3 thickly sliced green asparagus  
3 thickly sliced white asparagus  
1/4 cup of sliced green onions  
1/2 cup of ricotta cheese  
Zest of 1/2 lemon  
Juice of 1/2 lemon  
6 slices of chopped pancetta  
1 teaspoon of unsalted butter  
6 jumbo Heinen's eggs  
1/3 cup of heavy cream  
Kosher salt and fresh cracked pepper to taste

Makes 4-6 servings

### ***Preparation:***

1. Preheat the oven to 375°F.
2. In a small bowl, whisk together the ricotta, lemon zest and lemon juice, and set aside.
3. In a separate large bowl, whisk together the eggs, cream, salt and pepper until thoroughly combined. Keep cold.
4. In a large pot of boiling salted water, parboil the sliced baby potatoes.
5. In a cast iron skillet, cook the sliced pancetta on medium-high heat until crispy.
6. Once crispy remove the lardons from the pan, set aside and add butter to the pan.
7. Place the vegetables and parboiled potatoes into the pan, and sauté for 3 to 4 minutes.
8. Season with salt and pepper.
9. Pour in the egg and cream mixture.
10. Push from the outside in using a rubber scraper, but do not completely cook.
11. Top off with several dollops of the lemon ricotta and place the pan in the oven and bake for 7-10 minutes or until slightly browned and the cheese has melted.
12. Serve hot.