

# PEOPLE'S KITCHEN

## Asparagus Frittata Recipe



### Ingredients:

- 2 tbsps unsalted butter
- 2 shallots
- 1/2 tsp salt
- 1 large bunch asparagus
- 6 large eggs, lightly beaten
- 4oz grated Gruyere

### Method

1. Melt butter in a 10-inch oven-proof frying pan over medium-high heat. Add shallots and cook, stirring occasionally, until they soften; about 3 minutes.
2. Add sliced asparagus, reduce heat to medium-low, and cook, covered, for 3 minutes.
3. Pour in eggs and cook until almost set, but still runny on top, about 2 minutes. While cooking, pre-heat the grill.
4. Sprinkle cheese over eggs and put under the grill until cheese is melted and browned, about 4-6 minutes.
5. Remove from the grill with oven gloves and slide frittata onto a serving plate. Cut into wedges and serve with salad



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