

Spring Frittata with Asparagus & Radishes

Serves 4 to 6

8 ounces thin asparagus

6 ounces red radishes 1 small bunch green onions

Olive oil

Kosher salt and freshly-ground black pepper

6 eggs

3 ounces soft goat cheese, divided

1/4 cup minced fresh herbs (mint, parsley, or oregano)

If baking immediately, heat the oven to 350°F. Cut the asparagus into 1/4-inch pieces, and mince the radishes rather fine. Slice the green onions. Place a 10-inch skillet over medium-high heat and add a drizzle of olive oil. Add the radishes to the pan and cook for about 5 minutes, or until they are beginning to get tender. Add the asparagus and green onions, and sauté for about another minute. Sprinkle lightly with salt and pepper. Turn off the heat. In a large bowl, beat the eggs. Stir in the cooked vegetables, and add 2 ounces of the goat cheese, crumbled. Add the herbs. At this point the mixture can be covered and refrigerated overnight. When ready to cook the frittata, heat a 10-inch skillet over medium heat. Heat the oven to 350°F. Add a generous swirl of olive oil to the hot skillet. Pour in the egg mixture and turn the heat down to low. Cook for 10 minutes, or until the bottom of the eggs have become quite firm. (Do not let them brown or scorch, however.) Once the bottom has firmed up, place the skillet in the oven and cook for 10 minutes, or until the top has browned and the frittata is cooked through. Remove the skillet from the oven and let it cool for about 5 minutes. Run a knife around the edge of the pan to help release the frittata. Very carefully, invert the skillet over a wide platter. Tap it if, necessary, to help the frittata fall out. When the frittata is on the serving platter, sprinkle the rest of the goat cheese over top.