

Frittata with Asparagus, Tomato and Fontina

6 large eggs
2 tbsp whipping cream
½ tsp salt, plus a pinch
¼ tsp freshly ground black pepper
1 tbsp olive oil
1 tbsp butter
12 oz. asparagus, trimmed, cut into ¼ - ½: pieces
1 tomato, seeded and diced
Salt
3 oz. Fontina diced

Preheat the broiler. Whisk the eggs, cream, ½ tsp salt and pepper in a medium bowl to blend. Set aside. Heat the oil and butter in a 9-1/2" diameter nonstick ovenproof skillet over medium heat. Add the asparagus and sauté until crisp-tender, about 2 minutes. Raise the heat to medium high. Add the tomato and a pinch of salt and sauté 2 minutes longer. Pour the egg mixture over the asparagus mixture and cook for a few minutes until the eggs start to set. Sprinkle with cheese. Reduce heat to medium low and cook until the frittata is almost set but the top is still runny, about 2 minutes. Place the skillet under the broiler. Broil until the top is set and golden brown on top, about 5 minutes. Let the frittata stand 2 minutes. Using a rubber spatula, loosen the frittata from skillet and slide the frittata onto a plate.