

Mother's Day Signature Recipe

Ingredients

3 cups	Zucchini, halved lengthwise, sliced crosswise, ¼ in. thick
½ lb.	Asparagus, trimmed, sliced on bias, ¼ in. thick, tips left whole
8	Eggs
½ tsp.	Kosher salt
¼ tsp.	Ground black pepper
¾ cup	Ricotta, whole milk
1 tbsp.	Extra virgin olive oil

Asparagus & Zucchini Frittata

Directions

1. Preheat the oven to 325°. In a medium saucepan of salted boiling water, blanch the zucchini and asparagus for 1 minute, then drain well and pat dry.
2. In a large bowl, beat the eggs with ½ teaspoon of salt and ¼ teaspoon of pepper. Stir in the vegetables.
3. In a bowl, season the ricotta with salt and pepper.
4. In a 12 inch oven-proof nonstick skillet, heat the oil. Add the egg-vegetable mixture and cook over moderately low heat, stirring occasionally, until starting to set at the edge, 3 minutes. Dot the ricotta on top.
5. Transfer the skillet to the oven and bake for 20 to 25 minutes, until the frittata is just set.
6. Remove from oven, let cool slightly, transfer to a platter, cut into 6 wedges and serve.