



# Asparagus and Leek Frittata

## Ingredients

- 2 tablespoons [Fustini's Medium SELECT olive oil](#)
- 1 cup chopped leeks (white and pale green parts only)
- 1 12-ounce bunch of thin asparagus, trimmed, cut on diagonal into 1-inch pieces (about 2 1/2 cups)
- 1 cup sliced stemmed shiitake mushrooms
- 8 large omega-3 eggs
- 1 cup diced Fontina cheese, divided
- 1/2 teaspoon salt
- 1/2 teaspoon ground black pepper
- 1/4 cup grated Parmesan cheese

## Sharon's Hint

Adapted from "Epicurious"

## Directions

### Step 1.

Preheat broiler. Add olive oil to a heavy broiler proof 10-inch-diameter nonstick skillet over medium heat. Add leeks and sauté 4 minutes. Add asparagus and shiitake mushrooms, sprinkle lightly with salt, and sauté until tender, about 6 minutes. Whisk eggs, 3/4 cup Fontina cheese, 1/2 teaspoon salt, and 1/2 teaspoon pepper in a medium bowl. Add egg mixture to skillet; fold gently to combine. Cook until almost set. Sprinkle remaining 1/4 cup Fontina cheese and Parmesan cheese over. Broil until frittata is puffed and cheese begins to turn golden, about 3 minutes. Cut into wedges and serve.