

INGREDIENTS	MEASUREMENTS
<b>Egg Mixture</b>	
Pecorino Romano cheese, grated	½ cup
SupHerb Farms Fresh Frozen Italian Blend	1 Tbsp
SupHerb Farms Fresh Frozen Tomato Roasted Diced with oil	1 Tbsp
Large eggs, slightly beaten	3 eggs
Kosher salt	½ tsp
<b>Frittata</b>	
Olive oil	3Tbsp
Yellow onion, sliced thinly	½ onion
Yukon gold potato, cubed	1 potato
Salt	To taste
Asparagus, blanched and chilled	4 spears
Ricotta cheese	¼ cup
Cracked black pepper	To taste

## EGG MIXTURE PREPARATION

1. Place oven rack in middle of the oven and preheat oven to 425°.
2. Wisk together the ¼ cup of Pecorino Romano cheese, SupHerb Farms Fresh Frozen Italian Blend, SupHerb Farms Fresh Frozen Tomato Roasted Diced with oil and eggs.
3. Season with salt and set aside.

## FRITTATA PREPARATION

1. Heat olive oil in a 6 – 8 inch skillet.
2. Add onion and potato. Season with salt.
3. Cook, stirring occasionally, for 20 minutes or until lightly browned and soft.
4. Remove the skillet from the heat. Add the egg mixture. Stir well and spread the ingredients evenly along the bottom of the skillet.
5. Place asparagus in the skillet with tips facing outward. Add 2 dollops of ricotta cheese around the pan. Sprinkle remaining Pecorino Romano cheese on top.
6. Bake for 15 minutes or until golden brown.

Note: The onion and potato can be cooked in advance and stored overnight.

## TO SERVE

Run rubber spatula around the edges of the skillet to loosen the frittata. Slide the frittata onto a serving plate. Sprinkle with cracked black pepper and serve.