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## Simply Seasonal

### Asparagus, Potato Frittata

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### Aparagus, Potato Frittata

#### Ingredients

- \*6 eggs, beaten,
- \*1/2 cup milk
- \*1/4 cup basil leaves, chopped
- 3/4 tsp salt
- 1/4 tsp garlic powder
- 1/8 tsp pepper
- 1 tsp olive oil
- \*1/2# fresh asparagus, cut into 1" pieces
- \*3 medium potatoes, chopped
- \*1 onion, diced
- \*1/2 cup cheddar cheese, grated

\*can be found locally

#### Directions

1. Combine eggs, milk, basil, salt, garlic powder and pepper; mix well.
2. Heat olive oil in a skillet; add asparagus and cook 2 minutes. Add potatoes; cook 3 minutes
3. Reduce heat to low. Pour egg mixture into skillet, over asparagus and potatoes. Cover and cook 15-20 minutes or until center is set.
4. Sprinkle with cheese, cover and cook 1-2 minutes or until cheese is melted.