

Frittata with Wild Ramps & Chestnut Mushrooms



Created by: Chef Nick Ives

Prep Time: 10 mins.

Cook Time: 25-30 mins.

Ingredients:

- 3 eggs
- 1/4 lb. chestnut mushrooms
- 3-4 ramps
- 2 oz. gruyere cheese
- 1 tbsp. olive oil
- Salt & pepper

Serves 2

Another delicious creation from friend and chef, Nick Ives! This frittata features wild ramps and chestnut mushrooms. Served with whole grain toast and breakfast cocktails, it makes a perfect brunch for two!

Instructions:

- Preheat oven to 350.
 - Dice the ramps (setting aside the greens), and chop the mushrooms
 - Saute' ramps and mushrooms in olive oil over medium heat for 3-5 minutes then remove from heat and set aside to cool.
 - Whisk eggs with salt and pepper.
 - Shred the cheese.
 - Combine all ingredients in an oven safe baking dish (don't forget to spray or grease the dish).
 - Bake for 20-25 minutes until eggs are set. Bake times may vary slightly depending on the size of the dish.
 - Remove from oven and allow to cool and set for 3-5 minutes.
 - Garnish with ramp greens, fresh tomatoes and extra cheese.
 - Enjoy!
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