



## **FARMERS MARKET**

**37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525**

### **Asparagus, Goat Cheese and Olive Frittata**

**Serves 8**

Ingredients:

1-2 Tbsp olive oil  
1 large shallot or 1/4 onion minced  
1 bunch thin asparagus about 1 pound  
8 large eggs  
3 Tbsp cream  
1/2 tsp salt  
1/2 tsp fresh cracked black pepper or to taste  
4 ounces creamy goat cheese more if you like  
1/3 cup pitted Kalamata olives

simple cherry tomato salad  
4 cups cherry tomatoes cut in half or wedges  
4 Tbsp extra virgin olive oil  
3 Tbsp Sherry vinegar  
1 tsp Italian seasoning blend  
pinch of salt and pepper

Preheat the oven to 400F

Trim the asparagus, this is generally at least the lower third to half of the stalks. Discard the ends and cut the asparagus in half. If your stalks are on the thicker side, you might consider taking a vegetable peeler and peeling away the outer edges of the lower parts of the stalks. Heat the oil in a 10 inch cast iron skillet and sauté the shallots and asparagus for about 8 minutes, stirring often.

Beat the eggs gently in a bowl to break them up but don't beat furiously, you're not looking to incorporate air into them. Blend in the cream and season with salt and pepper.

Pour the eggs evenly into the pan. Crumble the goat cheese evenly over the top, and scatter the olives, too.

Let the eggs cook over medium heat just until you see that they are starting to cook around the edges, this will just be a few minutes.

Put the pan into the oven, on the middle rack. Cook for about 12-14 minutes, or until the eggs are just set and not jiggly in the center. Let the skillet cool a bit before slicing.

To make the salad whisk together the oil, vinegar, and seasonings. Taste it to adjust any of the ingredients. Then lightly toss the cherry tomatoes with enough dressing to moisten. Make the salad when you're ready to eat, tomatoes don't keep well once they're cut.

***Credit: [theviewfromgreatisland.com](http://theviewfromgreatisland.com)***