**The Almost Asparagus Potato Frittata**

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| **Ingredients:**  6-8 eggs (TheLadyinRed uses 6, but it won't hurt if you add 1 or 2 more) 1 bunch scallions 1 bunch asparagus 2 large red potatoes, cut into 1 inch chunks (if you don't have red potatoes, any old potatoes will work just fine!) 1 Tbsp. butter 1/4 cup shredded cheddar cheese (or you can use Gruyere, American, Monterey Jack, Colby, Swiss)  1/2 cup shredded mozzarella cheese (this gives it the luscious "gooey" effect where that hot melted cheese is a little stretchy) 1 tsp salt 1/3 tsp ground pepper | **Special Notes:**  Serves 3 - 4, for breakfast or brunch.  You can cook the asparagus and potatoes a day ahead for easier assembly.  It's a time-saver.  Adjust the amount of eggs to your liking.  I use 6, but feel free to bump it up to 7 or 8.  A bunch is a bunch is a bunch.  Eyeball the amount of scallions or asparagus that you use.  You can sub out yellow potatoes, or other potatoes if you don't have red potatoes on hand.  I've even used fingerling potatoes that approximate the same amount of potato used in this recipe.  You can refrigerate any leftovers for up to 2 days and then reheat portions in the microwave. |

**Instructions:**  
  
1.  Cut the asparagus into 1" pieces.  Place them into a large saucepan with about 3 inches of water and bring the water to a boil.  Once the water reaches a boil, cook the asparagus for 3 - 4 minutes until barely fork tender.  (You can steam your asparagus, too, if you prefer.)

2.  While your asparagus is cooking, chop the scallions into 1 inch pieces and set aside.

3.  Drain the cooked asparagus and set it aside.  (You can cook the asparagus up to 1 day ahead for an easier to assemble dish.)  
  
4.  Place the potato chunks in the same saucepan (Less dirty dishes!  Hurray! :)  )  Cover them with water so they are about 1"  submerged.  Add 1/2 tsp salt.  
  
5.  Cover the saucepan and bring the potatoes to a boil.  After about 15 minutes of boiling they will be fork tender.  Test it out and give 1 or 2 pieces a stab.  If your fork goes into it easily, it's done.  Drain them.  (You can boil the potatoes a day before, too, if you want to cut down on last minute prep-time.)

6.  Melt 1 Tbsp. butter in a large, deep frying pan, or a frittata pan, if you have one.

7.  Add the potatoes, the remaining 1/2 tsp. salt, and the ground pepper to the melted butter.  You want to cook the potatoes until they develop a tiny bit of browning and/or crispness on the edges for that melt-in-your-mouth buttery, caramelized taste.  We're not going for home fries here, but we want a little classic breakfast potato feel.

8.  Now it's time to add the cooked asparagus to the potatoes - just to heat them through - about 2 - 3 minutes, tops.

9.  Finally, add the scallions to the pan and give them a stir to heat them through.

10.  Add 6 - 8 eggs, depending on how "eggy" you like things.  (A regular frittata will take approximately 12 eggs, so we're scaling this back a bit.)  Just crack them right on top of the veggies in the pan.

11.  Mix in the eggs.  Go ahead, break those yolks.  Stir it up well.  There's no need to scramble the eggs before you add them in.  Why create more dirty dishes, right? :)

12.  Add the cheese to the top of the mixture. Don't move it around too much!  You just want to melt it in, so it permeates the dish with ooey-gooey goodness.

13.  Scoop and serve!