

SWAG RECIPE

Frittata

Ready in **20-25 minutes**

Serves **4 people**

Preparation

1. Preheat oven to 400°F; arrange a rack in the middle of the oven.
2. Whisk eggs, heavy cream and kosher salt together in a small bowl. Set aside.
3. Melt 3 oz of butter in a 10-inch saute pan.
4. When butter bubbles, add ramps and saute.
5. Pour the egg mixture into the skillet.
6. Cook for 1 or 2 minutes. Stirring constantly with a rubber spatula until you see the eggs begin to set at the edge of the pan.
7. Crumble the goat cheese on top.
8. Bake the frittata for 8 to 10 minutes. To check if the eggs are set, you can cut a small slit into the center. If you see raw egg, bake for a few more minutes.
9. For a brown, crispy top, run the frittata under the broiler for 1 or 2 minutes at the end of cooking.
10. Cool the pan for 5 minutes then slide out of pan onto cutting board, slice and serve.

Ingredients

- 8 large eggs
- ½ cup heavy cream
- 1 tsp kosher salt
- ¼ tsp freshly ground black pepper
- 1 bunch of ramp tops, thinly sliced, greens only
- 1 cup of fresh goat cheese
- 3 oz of butter

Tips from Executive Chef Jake Schmidt

- If you cannot find any ramps you can use leeks, garlic or green onions.

