

Roasted Asparagus Frittata with Crispy Prosciutto

adapted from [Cooking Club of America](#)

printed from [Smells Like Food in Here](#)

2 3/4 c diagonally sliced asparagus (1 inch) (about 1 lb.)
2 oz. very thinly sliced prosciutto, chopped (1/2 cup packed)
8 eggs
1/4 c milk
1/4 tsp coarse salt
1/8 tsp pepper
3 tbsp butter, cut up
1/2 c shredded Gruyère cheese

Heat broiler. Spray rimmed baking sheet with cooking spray. Arrange asparagus in single layer on 1 side of sheet; arrange prosciutto on other side. Broil 2 to 5 minutes or until asparagus is crisp-tender and prosciutto is crispy.

Meanwhile, whisk eggs, milk, salt and pepper in large bowl 1 minute.

Melt butter in medium ovenproof nonstick skillet over medium-high heat until butter stops foaming and turns pale brown.

Immediately pour in egg mixture; cook and stir bottom and sides with heat-resistant rubber spatula until curds begin to form throughout but eggs are still very moist (about 3 minutes).

Remove from heat; stir once more. Spread eggs evenly in skillet.

Sprinkle with asparagus, prosciutto and cheese; bake 1 1/2 to 3 minutes or just until cheese melts but center of eggs is still moist.

Run spatula under bottom and sides to release frittata; slide onto large plate. Cut into wedges.