

Spinach, Mushroom, and Crispy Prosciutto Frittata

serves 4 - 6

8 eggs

1/2 cup half and half

3/4 teaspoon kosher salt

1/4 teaspoon freshly ground black pepper

3 ounces thinly sliced prosciutto

2 tablespoons butter

1/2 large onion, diced

2 cups diced assorted mushrooms

1 clove garlic, minced

6 cups baby spinach

3 ounces (1 cup) grated gruyere cheese or 3 ounces (1 cup) crumbled goat cheese

Preheat oven to 350 degrees.

Whisk eggs and cream together gently with the salt and pepper until thoroughly combined but not frothy. Set aside.

Place prosciutto slices on a parchment lined baking sheet in a single layer and bake until golden and crisp, 15 - 20 minutes. Crumble into small pieces.

While prosciutto is crisping, melt butter in a 9-inch heavy bottomed oven proof skillet over medium heat. Sauté onions until softened and translucent, about 5 minutes. Add mushrooms to pan and cook for 8-10 minutes, stirring occasionally, until mushrooms are tender and reduced in size. Add garlic and about half of the baby spinach, stirring until spinach begins to wilt. Add remaining spinach, season with salt and pepper, and cook until all spinach has wilted.

Pour egg mixture into pan and add half of crumbled prosciutto and half of cheese, stirring to spread ingredients evenly throughout the pan. Allow to cook in pan until edges are set, about 5 minutes. Sprinkle with remaining cheese and bake in 350 degree oven until set in middle, golden, and puffed, 15-20 minutes. Remove from oven and sprinkle with remaining prosciutto. Slice and serve at any temperature with a simple green salad or fresh berries.

*a **fletcher + fork** recipe*