



Mushroom Frittata with Asiago & Kale

Makes: 6-8 servings

Prep Time: 20 minutes Cook Time: 35 minutes

Total Time: 1 hour 5 minutes

- 2 tbsp olive oil
- 1/2 pound baby portobello mushrooms, stemmed and sliced 1/4-inch thick
- 1/2 pound shiitake mushrooms, trimmed + quartered
- Kosher salt & freshly cracked black pepper
- 2 tbsp butter
- 1 large shallot, thinly sliced
- 4 cloves garlic, minced
- 4 cups thinly sliced tuscan kale
- 10 eggs
- 1/4 cup whole milk
- 1 1/4 cup grated asiago cheese, plus extra for topping
- 2 tbsp chopped fresh parsley

Preheat the oven to 375°F. Heat a 12-inch cast iron skillet over medium-high heat. Add the olive oil. Once hot, add the mushrooms. Cook for about 6 minutes, stirring often, until caramelized and tender. Season with a pinch of salt and freshly cracked black pepper. Transfer the mushrooms out of the skillet.

Over medium heat, add the butter. Let it melt and then add the shallots. Cook for 2-3 minutes, or until browned. Stir in the garlic and cook for another 30 seconds. Add the kale. Stir well and cook for a minute or so to wilt. Season with a pinch of salt. Turn the heat to low. Stir 3/4 of the mushrooms back in.

In a large mixing bowl, whisk the eggs until frothy. Whisk in the milk, 1 cup of the grated asiago cheese, parsley, and a pinch of salt. Pour the mixture into the skillet. Let cook for a minute, allowing the eggs to slightly set.

Sprinkle the remaining mushrooms and 1/4 cup of asiago over the eggs. Transfer the skillet to

the oven and bake for 20 minutes, or until fully cooked though. Turn the oven to broil and allow the top to brown, just another 1-2 minutes. Watch closely so it doesn't burn. Transfer the skillet out of the oven and let the frittata cool for a few minutes.

Cut the frittata into slices and serve with extra asiago, parsley leaves, and black pepper over top.

Recipe by The Original Dish