

Leek and Roasted Red Pepper Frittata

Yield: 6 – 8 servings

½ ounce dried morel mushrooms (optional)
2 tablespoons roughly chopped flat-leaf parsley leaves
1 ½ teaspoons kosher salt, divided
2 teaspoons chopped fresh thyme
10 large eggs, beaten
Freshly ground black pepper, to taste
2 tablespoons (1 ounce) unsalted PastureLand Butter
1 large shallot, ¼ inch dice
1 large leek, ¼ inch dice
3 cloves garlic, minced
8 ounces white button mushrooms
1 red bell pepper, roasted, peeled, and cut into ¼ inch dice
1 ¾ cups (7 ounces) grated PastureLand Raw Milk Cheddar cheese, divided

1. If using, rehydrate morel mushrooms by placing them in a bowl and pour boiling water over them to cover. Let sit about 15 minutes or until soft. When soft, remove from water; chop into a ¼ inch dice. Reserve the mushroom water for another use.
2. Arrange a rack about 6 inches from the top of the oven and set broiler to high heat.
3. In a large bowl, whisk together parsley, ½ teaspoon of salt, thyme, and eggs; season with black pepper. Set egg mixture aside.
4. Place butter in 10 inch nonstick ovenproof skillet and heat over medium-high heat. Add the remaining salt, shallots, and leek. Cook, stirring occasionally, until lightly browned and soft, about 15 minutes. Add garlic and cook with the vegetables an additional 30 seconds.
5. Reduce heat to medium-low. Stir 1 cup of the cheese into the egg mixture, and then pour into skillet. Using a heat proof silicone spatula stir to distribute the vegetables evenly. As eggs around the perimeter cook, lift up with the spatula and allow the uncooked eggs to move to the bottom of the pan. Continue doing this all the way around the pan.
6. Place a lid on the pan and allow the eggs to cook until just set. Remove the lid and sprinkle with the remaining cheese. Place frittata on the middle rack and broil until lightly browned, the center is set and the cheese has melted, about 5 minutes. Allow to cool slightly, then run a rubber spatula around the edges of the frittata to loosen it. Slide the frittata onto a serving plate. Season with more black pepper, if desired. Maybe served warm or at room temperature.