

## SPRING ASPARAGUS AND MOREL FRITTATA

1 lb. asparagus, washed and cut into 1" pieces  
2 ounces fresh morels washed, dried and sliced lengthwise (button mushrooms may be substituted)  
6 green onions (green & white parts) chopped thinly or 1 medium leek  
2 Tblsp. butter  
4 large eggs  
1/2 tsp. salt and freshly ground pepper to taste  
3 Tblsp. each fresh parsley and chives, finely chopped  
1/3 cup grated Asiago or Romano cheese  
3 cups freshly cooked (or leftover) linguine

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Preheat broiler.

Saute asparagus and onions or leek in 1 Tblsp. butter until barely fork-tender. Remove veggies from pan and set aside.

Beat the eggs with the chives and parsley, salt, pepper, and cheese. Add the pasta, sauteed veggies and morels and toss well.

Melt remaining butter in same skillet over medium high heat and swirl to coat sides evenly. Add egg/veggie/pasta mixture and quickly spread evenly. Swirl pan to distribute egg evenly and shake to prevent egg from sticking. Lower heat and cook several more minutes until the bottom of the frittata has a golden crust. Transfer skillet to broiler and cook until egg has set, about 2 minutes.

Garnish with more herbs, if desired. Cut into wedges and top with some marinara sauce or other tomato sauce of your choice.