



Makes 4 Servings

Use **Chantal® Copper Fusion® 10" Fry Pan** and **3 Piece Ring Bowl Set**



Sue Chef's Ham and Asparagus Frittata*

Main Ingredients:

2 tablespoons (¼ stick) butter

1 cup chopped ham

1 12-ounce bunch thin asparagus, trimmed,
cut on diagonal into 1-inch pieces
(about 2 ½ cups)

1 cup sliced stemmed shiitake mushrooms

8 large eggs

1 cup diced Fontina cheese, divided

½ teaspoon salt

½ teaspoon ground black pepper

¼ cup grated Parmesan cheese

*Find more recipes from Sue Chef at www.suechef.com.



Preparation:

1. Preheat broiler. Melt butter in Fry Pan over medium heat. Add ham and sauté 4 minutes.
2. Add asparagus and shiitake mushrooms, sprinkle lightly with salt, and sauté until tender, about 6 minutes.
3. Whisk eggs, $\frac{3}{4}$ cup Fontina cheese, $\frac{1}{2}$ teaspoon salt and $\frac{1}{2}$ teaspoon pepper in medium Ring Bowl.
4. Add egg mixture to Fry Pan; fold gently to combine. Cook until almost set. Sprinkle remaining $\frac{1}{4}$ cup Fontina cheese and Parmesan cheese over. Broil until frittata is puffed and cheese begins to turn golden, about 3 minutes. Cut into wedges and serve.