

# Kitchen Sink Frittata

Recipe adapted from: Nancy Fuller

Show: Farmhouse Rules      Total Time: 25 min    Prep: 5 min    Cook: 20 min

Yield: 1 to 2 servings      Level: Easy

## ***Ingredients:***

2 T Olive Oil

$\frac{3}{4}$  c med Leeks, sautéed

4 oz mild Italian Sausage, cut into rounds and cooked

4 - 5 stalks fresh Asparagus cut into 1" pieces and sautéed

1 c sautéed Spinach

2 T Milk

5 lg Eggs

Kosher salt and freshly ground black pepper

$\frac{1}{2}$  cup shredded cheese, such as sharp Cheddar, Fontina, Gruyere or Monterey Jack

## ***Directions:***

Preheat the oven to 400 degrees F.

Heat the olive oil in an 8-inch cast-iron or oven safe nonstick skillet over medium heat. Add the leeks and sauté until slightly brown. Remove. Add the sausage and cook. Remove. Add the asparagus and sauté until warmed through, 1 to 2 minutes. Add the spinach to the asparagus and wilt. Return everything to the skillet.

Whisk together the milk and eggs in a medium bowl to combine and add some salt and pepper.

Pour the egg mixture into the skillet and top with the cheese. Transfer the skillet to the oven and bake until the frittata is puffed and the eggs are cooked through, about 15 minutes.