

Farmer's Market Frittata/ Leeks & Spinach

makes 4 servings

- 1/4 cup extra virgin olive oil
- 1 leek, trimmed, rinsed and cut into one-inch pieces
- 4 cups baby spinach (8 ounces)
- sea salt and cracked black pepper
- 2 garlic cloves, smashed
- 8 eggs, lightly beaten
- 2 tablespoons chopped Italian parsley
- 2 tablespoons chopped basil
- 2 teaspoons thyme leaves, stripped from stems
- 1 cup grated aged Gouda
- 2 tablespoons freshly grated Parmigiano Reggiano



Heat half the oil in a 10-inch skillet over a medium low flame then add the leek, cook over low heat, stirring occasionally, until completely soft but not colored, about 15 minutes. Add the spinach and continue cooking, stirring occasionally, until all the moisture has cooked off and the spinach has wilted, about 5 minutes. Season to taste with salt and pepper.

Meanwhile, mash the garlic a few pinches of salt (or chop them finely together), then stir it into the eggs along with the herbs. Combine the spinach mixture with the eggs and stir in the cheese and half the Parmesan.

Preheat the broiler. Heat the remaining oil in the skillet and, when it's hot, add the eggs. Give a stir and keep the heat at medium-high for about a minute, then turn it to low. Cook until the eggs are set but still a little moist on top, 10 to 15 minutes. Add the remaining Parmesan and broil 4 to 6 inches from the heat, until browned. Serve from the

pan, cut into wedges.