



Asparagus Frittata with Porcini Mushroom and Sage Olive Oil

Description



A Petrocelli family tradition for Easter breakfast! A delicious dish for any Sunday brunch or serve with a salad for a light dinner.

Ingredients:

- 2 T. butter
- 2 T. plus 1 t. of The Olive Tap's [Porcini Mushroom and Sage Olive Oil](#)
- 1 lb. of fresh asparagus cut into 1/2 to 3/4 inch pieces, tough ends removed
- 1 large leek, sliced (white and pale green parts only)

- 1 shallot, minced
- 1 large carrot, shredded
- 1/2 C. reconstituted or fresh porcini mushrooms (may substitute baby Portobello mushrooms)
- 2 garlic cloves, minced
- 12 extra large eggs
- 1/4 C. whole milk
- salt & pepper
- 1/2 C. grated Parmesan

Directions:

1. Preheat oven to 375 degrees.
2. In a large (12 inch) ovenproof skillet, melt the butter and add 2 T. of Porcini Mushroom and Sage Olive Oil. When hot, but not smoking, add the vegetables and cook...stirring often until the asparagus is just getting soft. While the vegetables are cooking, whisk the eggs and milk together till frothy.
3. Add the eggs to the vegetables and shake the pan to mix all of the ingredients. Reduce heat to medium and cook for 10 minutes. Remove from stove top, and place in the oven on an upper middle rack. Cook 10 minutes more until set, and a toothpick placed in the middle comes out dry.
4. Switch oven to broil, and cook the frittata until the top starts to brown. Remove from the oven, drizzle remaining Olive Oil on top, and sprinkle with the Parmesan cheese. Serve warm or cold.

An Olive Tap original recipe by Rick

Recipe originally appeared at <https://theolivetaprecipes.com/recipes/asparagus-frittata-with-porcini-mushroom-olive-oil/>

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