

SOFTLY SCRAMBLED EGGS WITH ASPARAGUS AND RICOTTA

These silky eggs are amped up with creamy ricotta, and slightly browned asparagus. Topped with some flaky, coarse salt, and served with heavily buttered bread or a few pieces of thinly sliced prosciutto, this is a perfect way to start the day.

Ingredients.

4 eggs
2 tablespoons whole milk ricotta cheese
6 asparagus spears, washed and woody ends trimmed, and cut into 1" pieces
Maldon or kosher salt
freshly ground black pepper
extra virgin olive oil
1 tablespoon butter

Directions.

Whisk the eggs together in a bowl, then add the ricotta cheese and whisk a bit more, until combined. Season the mixture with salt and pepper.

In a medium-sized skillet, heat a tablespoon of olive oil over medium heat. Toss in the asparagus pieces in and sauté for 5 minutes, until they are slightly tender and beginning to brown.

Reduce the heat to medium-low.

Add the butter and melt it. Tilt the pan so that the butter and olive oil pool along one edge. Gently pour the egg mixture into the pool of butter, and slowly set the pan back level on the burner. Let the eggs settle for a moment before gently folding and turning them a bit. Let them settle again, fold gently again. Continue this until the eggs are cooked to your desired doneness.

Transfer to plates and top with a bit more salt and pepper.

Serves 2 adults.

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