

# frittata with shallots & pancetta

8 oz. pancetta, diced

6 oz. shallots, peeled and thinly sliced

12 eggs

¼ tsp. kosher salt

Freshly ground pepper, to taste

4 oz. Gruyère cheese, grated

2 Tbs. minced fresh flat-leaf parsley

1 Tbs. olive oil, plus more for drizzling

8 oz. mixed salad greens

1–2 Tbs. fresh lemon juice

In fry pan over medium-high heat, cook pancetta until crisp, 5–7 minutes. Transfer to paper towel-lined plate. Pour off all but 1 Tbs. fat from pan; return pan to medium heat. Cook shallots until tender, 5–7 minutes. Remove from heat.

In large bowl, whisk eggs, salt, pepper, cheese and parsley. Stir in pancetta and shallots. In deep half of frittata pan over medium-low heat, warm 1 Tbs. oil. Add eggs; cook until they begin to set, 8–10 minutes. Stir occasionally with rubber spatula during first 2 minutes of cooking. Place shallow pan upside down on top of deep pan; flip frittata into shallow pan. Cook, covered, until eggs are completely set, 7–10 minutes. Shake pan to loosen frittata; slide it onto serving plate. Let stand 10 minutes. In bowl, toss salad greens with lemon juice and drizzle of olive oil. Cut frittata into slices; serve with salad. Serves 8–10.