

★ FRY'S FAMOUS FRITTATA ★

TOOLS

chef knife
cutting board
frying pan
bowl
fork
spatula

INGREDIENTS

eggs	6
butter	1 tbsp
asparagus, chopped	handful
mushrooms, sliced	handful
onions, sliced + diced	handful
salt	2 tbsp

PREPARATION

1. Dice onions, slice mushrooms, chop asparagus.
2. Crack and beat eggs with fork.
3. Melt butter on medium heat in frying pan.
4. Add onions to pan to add flavor.
5. Cook onions until clear but not brown. Add mushrooms and asparagus.
6. Allow vegetables to get soft but not limp. Add eggs.
7. Let eggs sit on medium heat until top begins to firm up.
8. Use spatula to gently lift frittata to check for beginning brown.
9. Place plate on top of pan and flip.
10. Let rest for two minutes in the pan. Slide frittata back onto plate.
11. Cool, eat, enjoy!



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