

Swiss Chard Frittata

This is one of my favorite quick suppers --- serve this frittata with a loaf of crusty bread and a nice green salad and you can have dinner on the table in nothing flat !! Also lovely on a brunch table ---it can be served room temperature, so it is perfect for entertaining, as it can be done ahead!

Serves 2

½ bunch of swiss chard

1 large white onion

4 tablespoon butter

8 eggs

1/3 cup of grated cheese-JERSEY TOMME-AVAIABLE AT STONYMAN GOURMET FARMER

2 pinches salt

1 good grind of the pepper mill

Preheat oven to 400⁰degrees

1. Wash the swiss chard leaves in a large bowl of cold water. Peel the leaves off of the stem and then chop the stem sections into a small dice. Take the remaining leaves and stack one on top of the other --- roll it up --- and cut into 1/8 of an inch "ribbons".
2. Slice the onion in half, and cut it into half moons. In a large skillet, melt two tablespoons of butter and add the onions. Slowly cook the onions until they are soft --- at first they will exude a bit of liquid --- stir from time to time and continue to cook over low heat until they look "melted" (. i.e. translucent). Turn up the heat to medium and cook until the onions are caramel colored --- you will have to stir from time to time. If they look like they are going to burn before they caramelize, add a splash of water and stir up all the brown "bits" stuck to the pan to incorporate.
3. Heat a 9' skillet over medium-high heat until hot, but not smoking (3 minutes). Toss in the remaining butter – it should sizzle. When the foaming subsides, add the diced chard stem and cook over brisk heat until tender (about 1 ½ to 2 minutes). Meanwhile break the eggs into a medium sized bowl, add the ricotta cheese, salt and pepper and whisk until thoroughly blended.
4. Add the chard leaf ribbons in the pan and cook for a minute until wilted. Turn the heat down to low, and then tip in the egg mixture --- it should sizzle when it hits the pan. Add the caramelized onions. Using a heatproof rubber spatula, gently draw in the base of frittata as it set --- pulling in from the sides toward the center --- working your way around the outside circle of the pan --- in a clover leaf pattern --- this will allow what is unset to flow to the bottom of the pan. Once you have made two complete passes around, stop or you will have scrambled eggs, not a frittata.
5. Place in 400⁰degree oven, and cook until the frittata is set through (about 3 minutes). Place a heatproof plate over the pan, and carefully tip it all upside over to remove the frittata (what was the bottom, is now the top!). Then carefully slide it back into the sauté pan --- set it back in the oven for 1 minutes to allow the bottom side to set. (or turn on the broiler to finish the top)
6. Remove from the oven. Slide out onto a plate. This also makes a lovely snack if you cool it to room temperature and serve, cut into wedges.

