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Pacific Natural

Simple Seasonal Entertaining



Foreword by Martha Stewart

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Wild Mushroom & Swiss Chard Frittata

Preheat the oven to 375° F. Prepare a 9 by 13-inch baking dish or cast iron pan by coating with oil. In a medium sauté pan, heat 1 tablespoon of oil over medium high heat. Add mushrooms and sauté 5-7 minutes, until soft and slightly colored. Add 1 tablespoon shallots, 1 garlic clove, 1 sprig of thyme and salt to taste. Cook about 1-2 minutes, until fragrant. Pour mushroom mix into a bowl and set aside to cool.

Wipe the pan and heat the remaining tablespoon of oil over medium high heat. Add swiss chard and sauté about 1-2 minutes, until wilted. Add remaining tablespoon of shallots, 1 garlic clove, 1 sprig of thyme and salt to taste. Cook until fragrant, about 1-2 minutes. Pour swiss chard mix onto a parchment-lined baking sheet and allow to cool.

Whisk the eggs and 2 teaspoons of salt in a bowl. Pour whisked eggs into the prepared baking dish. Scatter the cooked swiss chard and mushrooms over the egg mixture. Bake frittata in the preheated oven for 20-25 minutes, until puffed and cooked through the center. Let cool or come to room temperature to serve.

INGREDIENTS

Serves 8

- 2 tablespoons extra-virgin olive oil
- 1 pound oyster & shitake mushrooms, cut into ½" slices
- 2 tablespoons shallots, minced
- 2 cloves garlic, minced
- 2 sprigs thyme
- 2 teaspoons salt, plus more to taste
- 2 bunches swiss chard, stemmed and cut into ribbons
- 14 eggs

