

## Winter Veg Frittata

Winter yields crops of spicy, brassy, vociferous vegetables which turn into sweet talkers when sautéed or roasted. By this point in the season, your fridge may be filled with remnants of a few varieties. In classic frittata style, we use what we have on hand: any winter vegetables you like or want to use up from the fridge. Just cut them uniformly until you have about 3½ cups. A salad with a vinegary dressing would be a nice accompaniment. Leftovers make a great protein breakfast on the go.

### Ingredients

8 large eggs  
3/4 teaspoon kosher salt  
Freshly ground black pepper  
1/4 cup plus 2 tablespoons grated pecorino romano  
1/4 cup olive oil  
3½ cups winter vegetables, such as parsnips, cauliflower and celery root, cut into similar-sized pieces (about 1/4-inch slices) (see Cook's Notes)  
2 teaspoons fresh thyme leaves  
4 slices prosciutto

### Directions

Preheat the broiler to high. Whisk the eggs with 1/2 teaspoon of the salt, as much pepper as you'd like and 1/4 cup of the pecorino.

Heat the oil in a 12-inch, ovenproof, nonstick skillet over medium-high heat. Add the vegetables, 1/4 teaspoon of salt, as much pepper as you'd like and the thyme leaves. Stir to coat, and then let sit until they begin to brown. Stir to redistribute and let sit to brown again. Continue in this manner until most of the pieces are brown and all the pieces are tender, about 8 minutes.

Pour in the beaten eggs. Using a rubber spatula, push the eggs into the center, lift and let the runny egg flow underneath, turning the skillet to help distribute, and continuing until the eggs are almost set, about 3 minutes.

Sprinkle the remaining 2 tablespoons pecorino over the eggs. Then layer the prosciutto on top. Put the skillet under the broiler, rotating it from time to time, until the prosciutto curls and browns and what eggs are exposed lightly brown and puff, 4 to 5 minutes.

Remove to a cutting board and cut into 4 wedges.

### **Cook's Note**

Here's a winter veg combo we like: 1 parsnip (4 ounces), peeled, cut into 1/4-inch slices; half a small celery root (4 ounces), peeled, halved, cut into 1/4-inch slices; 1/4 of a small head of cauliflower (7 ounces), cut into 1/4-inch slices.

But the point is: Use what you have, or what you like.

**total time:** 35 minutes

**active prep:** 35 minutes

**serves:** 4

**difficulty:** easy