

SUMMER VEGETABLE FRITTATA

6 large eggs
6 large fresh basil leaves, chopped
1 tablespoon chopped fresh parsley
1/4 teaspoon salt
1/4 teaspoon black pepper
1 oz Prosciutto, finely chopped
1 tablespoon olive oil
1 lb medium zucchini (about 3), halved lengthwise and cut crosswise into 1/4-inch-thick slices
5 medium Swiss chard leaves, stems discarded and leaves finely chopped (1 1/2 cups)
12 scallions, trimmed and finely chopped
5 zucchini blossoms
2 oz finely grated Parmigiano-Reggiano (1 cup)

Preheat broiler.

Whisk together eggs, basil, parsley, salt, and pepper in a bowl.

Cook prosciutto in oil in a 12-inch ovenproof nonstick skillet over moderate heat, stirring, until edges begin to crisp, about 2 minutes. Add zucchini and chard and cook, covered, stirring occasionally, until vegetables are just tender, about 8 minutes. Add scallions and zucchini blossoms and cook, uncovered, stirring occasionally, until just wilted, 1 to 2 minutes. Pour egg mixture into skillet and cook, lifting up cooked egg around edge using a spatula to let as much raw egg as possible flow underneath, until edge is set, about 2 minutes (top and center will still be very loose). Sprinkle cheese evenly over top.

Broil frittata about 6 inches from heat until set, slightly puffed, and golden, 2 to 2 1/2 minutes.

Cool frittata 5 minutes, then loosen edge with a clean spatula and slide onto a large plate. Cut into wedges.

Yield: 6 servings.

Source: Gourmet Magazine