

**FRITTATA WITH RICOTTA SALATA, GREEN ONIONS AND PARSLEY**  
**BON APPÉTIT MAGAZINE MAY 1995**

**INGREDIENTS**

3 tablespoons olive oil  
1 bunch green onions, chopped  
8 large eggs  
6 ounces ricotta salata or feta cheese, cut into small cubes  
1/2 cup chopped fresh Italian parsley  
2 tablespoons milk  
1/2 teaspoon salt  
1/2 teaspoon pepper

**PREPARATION**

Heat 1 tablespoon oil in 12-inch-diameter broiler proof nonstick skillet over medium heat. Add green onions and sauté until tender, about 3 minutes. Transfer to large bowl and cool. Add eggs, cheese, parsley, milk, salt and pepper to onions and whisk until blended.

Preheat broiler. Heat remaining 2 tablespoons oil in same skillet over medium-high heat. Add egg mixture. Tilt and swirl pan to distribute evenly. Using rubber spatula, lift up edges of cooked egg to allow uncooked portion to flow under; cook until beginning to set. Reduce heat to low. Cover and cook until frittata is almost set, about 8 minutes. Transfer skillet to broiler; broil until frittata is set and top just begins to brown, about 3 minutes. Slide frittata onto plate. Cut into wedges. Serve Warm or at room temperature.