

Workday-Friendly Wild Mushroom and Thyme Frittata

From Chef Douglas Katz

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Total Time: 25 minutes

Serves: 4

Ingredients

¼ cup olive oil, plus more for dressing

¾ pound wild mushrooms (oysters, shiitakes or a mix), torn into bite-size pieces

1 large shallot, thinly sliced

2 sprigs thyme plus 2 tablespoons picked thyme leaves

Kosher salt and freshly ground black pepper

8 large eggs, lightly beaten

½ cup grated Gruyère

¼ cup minced chives

6-8 cups baby greens

Juice of ½ lemon

Crème fraîche

Directions

1. Preheat oven to 350 degrees. Heat a 10-inch ovenproof nonstick skillet, preferably cast-iron, over medium heat. Add oil. Once hot, add mushrooms. Cook, without stirring, until seared, about 3 minutes. Stir and sear reverse sides, 3 minutes more. Add shallots and thyme and sauté until shallots are translucent, 3 minutes. Discard thyme sprigs. Season generously with salt and pepper.
2. Meanwhile, in a small bowl, whisk eggs, Gruyère and chives. Season with salt and pepper. Add eggs to pan with mushrooms, tilting to distribute evenly. Transfer pan to oven. Bake on center rack until eggs are set but just wobbly at center, about 15 minutes. Turn on broiler and move pan under flame. Broil until lightly golden on top, 1-2 minutes. Remove from oven and let rest for 5 minutes.
3. Toss greens with lemon juice, a pinch of salt and a drizzle of oil (about 1 tablespoon). Serve wedges of frittata with dollops of crème fraîche and salad alongside.