

Frittata with Swiss Chard, Bacon and Ricotta Cheese

INGREDIENTS

12 ounces bacon, cut into 1/2- to 3/4-inch pieces
1 cup sliced shallots
2 bunches fresh Swiss Chard, cleaned, de-stemmed and chopped
12 large eggs
1/2 teaspoon kosher salt
1 cup freshly grated Parmesan cheese, divided
12 ounces whole-milk ricotta cheese (about 1 3/4 cups)

PREPARATION

Preheat oven to 350°F.

Cook bacon in 12-inch-diameter ovenproof nonstick skillet over medium-high heat until crisp. Using slotted spoon, transfer bacon to paper towels to drain.

Pour bacon drippings into bowl; reserve.

Return 2 tablespoons drippings to skillet. Add shallots and sauté over medium heat until golden, about 4 minutes.

Add half of the chard and toss until beginning to wilt, about 1 minute. Add remaining greens and sauté until wilted, tender, and dry, about 15 minutes. Transfer greens to plate; cool.

Wipe out skillet with a damp paper towel. Beat eggs and salt in large bowl. Whisk in 3/4 cup Parmesan, then the chard and half of bacon. Stir in ricotta, leaving some clumps. Heat 1 tablespoon reserved drippings in skillet over medium heat.

Pour in egg mixture; spread remaining chard evenly. Sprinkle remaining bacon and 1/4 cup Parmesan over eggs. Cook over medium heat until frittata is just set at edges, about 10 minutes.

Transfer to oven and bake until just set, about 20 minutes. Cut around frittata to loosen; allow to cool for 10 minutes. Slice into wedges and serve. (if serving at the table you may wish to slide it out on a platter prior to slicing.)

