

Squash Blossom Frittata

3-4 blossoms
1-2 baby squash
4 eggs
Dash of milk
2 green onions
Asiago cheese
Chopped parsley and snipped chives (optional)
Salt and pepper to taste

Pick 3 to 4 blossoms per person and 1 or 2 baby yellow or green summer squash.
Rinse blossoms well and drain on paper towels.

Beat 4 eggs with a little milk. Add fresh chopped parsley and snipped chives, if desired.
Add salt and pepper to taste.

In a non-stick pan, saute a little butter and cook 2 green onion and thinly sliced baby squash just until soft. Then quickly saute the blossoms for about 30 seconds and remove from pan.

Pour egg mix into pan, sprinkle and arrange the onions, squash and blossoms on top and cook over low to medium heat until almost set. Sprinkle with Asiago cheese and put under the broiler until lightly puffed and browned.