Terrie Irish's Braised Greens Frittata

Each week Terrie Irish creates market-fresh recipes using a variety of items found at the Carnation Farmers Market. They are a wonderful combination of all the produce and products our vendors bring each week and are easily replicated. At the next market be sure to chat with Terrie and ask her about the ingredients and process.

Here is another way to enjoy braised greens: Gather up some greens, Terrie suggests collards and kale, and slice them up into ribbons. In a pan cook an onion until it is caramelized with a pinch of salt, a dash of nutmeg, just a bit of chipotle powder, some ginger, and a splash of lime. It will take about 5min to cook, but it should really be cooked to your taste. If the greens are a bit too dry, add in some water. Stir the greens and add more as they cook down. Now that you have the greens cooked, you can either enjoy them as they are or... put them in a frittata!

For the Frittata: You will need a cast iron skillet. Using a mandoline or cheese grater, slice potatoes. Oil the skillet and add in potatoes. Once those have cooked a bit (softened) add in whisked eggs, and greens with chopped garlic, ginger, basil, Italian parsley, heirloom celery, dill, and a little bit of feta cheese. Watch the Frittata carefully as it cooks, Terrie's suggestion is cooking it in 10min intervals; be sure to cover the skillet so that the Frittata cooks evenly. Once it is cooked, enjoy and top with slices of fresh tomatoes.