



Artichoke-Gruyere Frittata

Serves 4 for dinner or 4-6 for a light brunch-type thing alongside other sides.

3 tablespoons olive oil
12 ounces (about 3 small Yukon gold or red potatoes) peeled and chopped into very tiny cubes
kosher salt and freshly ground peppered pepper flakes
1/2 small yellow onion (or 2 to 3 garleeks, if you can find them)
6 ounces (a little over 1 cup) frozen artichoke quarters such as Trader Joe's or Whole Foods),
thawed or run under warm water for about 30 seconds
kernels from 1 ear of corn
8 eggs, whisked
1/2 cup milk
1 cup grated Gruyère
1/2 cup grated fresh Parmesan
fresh thyme, for serving

Heat broiler. Add olive oil to a 9-inch cast iron (or oven-safe) skillet set over medium-high heat. Add potatoes in one layer as much as possible, salt and pepper, and let sit without stirring. After 3 minutes of sizzling, toss, scraping from the bottom so you don't lose the browning.

Once potatoes are golden and brown on most sides (about 6 minutes total), stir in red pepper flakes and onions and cook for another 2 to 3 minutes. Add the artichokes and corn and cook until warmed through, about 2 minutes. In a mixing bowl, whisk together the eggs, milk, Gruyère and 1/4 cup of Parmesan, then pour the mixture into the pan, stirring a little (or poking through the vegetables) to allow for eggs to seep to the bottom of the pan. Let sit for 4 to 5 minutes until the egg looks cooked around the edges. Sprinkle remaining Parmesan on top then place the skillet under the broiler for about 2 minutes, until eggs are cooked and slightly puffy, and the cheese looks melted. (Keep an eye on it to make sure it doesn't burn, it should look lighter than my picture lol.) Remove and let cool slightly. Using a rubber spatula, loosen the frittata around the edges of the pan, then slice into wedges and serve.