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| |  | | --- | | Asparagus & Goat Cheese Omelet  C:\Users\Jen\AppData\Local\Microsoft\Windows\INetCache\IE\VO1GFJSK\Vinilo_decorativo_gorro_chef_2[1].png  This recipe can make use of Riverside’s fresh asparagus  **Ingredients**:   * 1/2 pound asparagus, cut into 3 inch pieces (about 2 cups) * 2 teaspoons butter, divided * Kosher salt and freshly ground black pepper * 5 eggs, beaten * 2 ounces goat cheese, crumbled * 1 tablespoon finely chopped chives (optional)   **Directions:**   1. Melt 1 tablespoon of butter in the skillet over medium high heat. Add asparagus and toss to coat with butter, add 2 tablespoons water and cover. Let steam until asparagus are cooked to desired doneness, about 4 minutes. Season to taste with salt and pepper, remove from pan and reserve. 2. Add remaining butter to pan and place back over medium high heat. When butter has melted pour in beaten eggs. Using a rubber spatula gently loosen the edges of the egg as they set, tilting pan to allow liquid egg to run underneath. Once the eggs in center have just begun to set sprinkle crumbled goat cheese down center of omelet, then place asparagus over goat cheese and season eggs with salt and pepper. Cover pan with tight fitting lid, remove from heat, and allow residual heat to continue cooking eggs until almost completely set with just a thin layer of liquid egg on top (about 1 minute). 3. Fold sides of the omelet into the center to cover the filling. Gently slide onto a plate and sprinkle with chives. Serve immediately.   Yield: one large omelet (to serve 2) | |
| Source: [seriouseats.com](https://www.seriouseats.com/recipes/2012/05/asparagus-and-goat-cheese-omelet-for-two-recipe.html) |
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