

Dandelion Frittata

1 lb dandelion greens
Kosher salt
1 medium onion, chopped
1 Tbsp fresh basil, chopped
1 Tbsp fresh parsley, chopped
¼ cup parmesan cheese, grated
6 eggs, lightly beaten
½ cup panko bread crumbs
Salt and pepper to taste
2 Tbsp butter or olive oil

Method:

Trim the dandelions, discard stems. Place in a colander and sprinkle well with kosher salt. Let stand 1 hour. Rinse well under cold running water. Drain, squeeze and towel dry. Chop fine.

Combine chopped greens with basil, onion, parsley, cheese and bread crumbs. Beat 6 eggs and pour over mixture. Cook in an egg pan. Can be finished in the oven.

(By Chef Dan Brophy, Summer Cooking With Herbs Series 2012, Portland Nursery / Stark)