

Skillet Baked Eggs with Scallions and Asparagus

Adapted from the New York Times

3 tablespoons olive oil, more for drizzling

3/4 pounds asparagus, trimmed and cut into 1/2-inch pieces

2 scallions, white and light green parts, thinly sliced

8 large eggs

6 tablespoons roughly chopped soft herbs like cilantro, chives or parsley (use at least 2)

1/3 cup milk or cream

2 tablespoons grated Parmesan

Salt and black pepper, to taste

Lemon wedges, for serving

Flaky sea salt for sprinkling.

1. Heat the oven to 300 degrees. In a large skillet over medium heat, warm the olive oil until shimmering.

Add the asparagus and the scallions and cook for 5 minutes, stirring occasionally, until asparagus is browned and tender.

2. Whisk together the eggs, 4 tablespoons of the herbs, and cream. Whisk in Parmesan, salt and pepper. Pour the egg mixture over asparagus and place the skillet in the oven.

3. Bake for about 20 minutes, until set, but still slightly jiggly in the center. Cool in the pan for about 10 minutes before serving. It is best warm, not hot.

4. Squeeze one or two lemon wedges over it, drizzle with olive oil, and sprinkle with flaky sea salt and remaining herbs. Cut into wedges.

Yield: 4 servings.