

## *Crustless Asparagus and Goat Cheese Skillet Quiche*

**1** tablespoon butter  
**1/2** bunch of asparagus (about **1/2** pound), fibrous ends snapped off, sliced into **1/2"** diagonals  
**1/2** bunch scallions, cleaned well and sliced, including the greens  
**1/4** teaspoon salt  
squeeze of lemon juice  
**2** eggs  
**1** cup half and half (or **1/2** cup each heavy cream and whole milk)  
zest of one lemon  
**1/4** teaspoon salt  
**1** ounce freshly grated parmesan (about **1/3** cup), plus extra for grating on top  
**2** ounces fresh goat cheese

Position a rack in the center of the oven and preheat to 375°.

Melt the butter in a 6" oven-proof skillet (preferably cast iron). Add the sliced asparagus and scallions, and saute until bright green and tender, about 8 minutes. Stir in **1/4** teaspoon salt and a squeeze of lemon juice and remove from the heat.

While the veggies are cooking, whisk the eggs in a 2-cup measure to break up the yolks. Whisk in the half and half, **1/4** teaspoon salt, the parmesan and the lemon zest to combine.

Crumble the chevre over the vegetables in the skillet, then pour over the custard.

