

Fo sku1230 hero

## Ham & Asparagus Skillet Pancake

with Herb Salad



30-40min



4 Servings

This delectable skillet pancake is a take on a clafouti—a French dessert with a fruity bottom and custardy batter baked on top. We flipped and reversed that method in this recipe by going savory and topping our light batter with ham, asparagus, and sharp cheddar cheese. Served with a salad tossed with a tarragon dressing on the side, you're in for a real treat. And, it's made in just one skille...

## What we send

- scallions
- ham steak
- green asparagus
- champagne vinegar
- fresh tarragon
- red leaf lettuce

## What you need

- 2 large eggs
- coarse salt
- freshly ground pepper
- olive oil

## Tools

- large skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

## Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 411.0kcal, Fat 23.3g, Proteins 21.3g, Carbs 27.75g



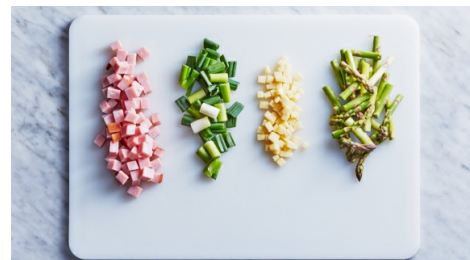
### 1. Make batter

Preheat oven to 425°F. Pour **milk** into a measuring cup and add enough water to make 1½ cups total liquid and transfer into a large bowl. Add **2 eggs**, **flour**, and ½ teaspoon **salt** to the large bowl and whisk until combined. Place in the freezer until ready to use.



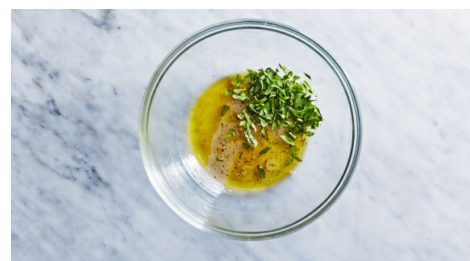
### 4. Bake pancake

Return skillet to medium-high heat and add 1 teaspoon **oil**. Whisk **batter** to blend and pour into the skillet. Cook until the bottom starts to set. Scatter **ham**, **asparagus**, and **scallion** on top and sprinkle with **cheddar** and a few grinds of **pepper**. Transfer to the oven and bake until **custard** is set and top is puffed and golden brown, 18-22 minutes.



### 2. Prep ingredients

Pat **ham steak** dry and cut into ½-inch cubes. Trim ends from **scallions** and cut into 1-inch pieces. Snap off woody ends from **asparagus** and cut spears crosswise into 2-inch pieces (cut any thick spears in half lengthwise). Dice **cheese** into ¼-inch cubes.



### 5. Make dressing

Pick **tarragon leaves** from stems and roughly chop. In a large bowl, whisk **tarragon**, **vinegar**, and 3 tablespoons **oil**; season to taste with **salt** and **pepper**.



### 3. Sauté ingredients

Heat 1 tablespoon **oil** in a large skillet over high. Add **ham** and **scallions**, and cook, stirring, until golden brown, about 3 minutes. Add **asparagus** and 1 tablespoon **oil** to skillet and continue to cook until asparagus is lightly golden, about 2 minutes. Season with **salt** and **pepper** to taste and transfer to a bowl.



### 6. Serve

Trim **lettuce** and separate leaves. Wash and spin dry. Tear lettuce into bite-size pieces and toss with **dressing**. Scoop **pancake** onto 4 plates and serve with **salad**. Enjoy!