



Dutch Baby with Leeks, Prosciutto & Cheddar

INGREDIENTS

¼ cup Hy-Vee all-purpose flour
1 tsp Hy-Vee granulated sugar
½ tsp fresh thyme, chopped
½ tsp Hy-Vee black pepper
¼ tsp kosher salt
2 Hy-Vee large eggs
½ cup Hy-Vee whole milk
1 tbsp Gustare Vita olive oil
½ cup fresh leek, (white and light green parts only), sliced
2 tbsp Hy-Vee unsalted butter
½ cup Hy-Vee finely shredded sharp Cheddar cheese
1 (2-oz.) pkg. thinly sliced prosciutto, torn into pieces
Fresh chives, for garnish

PREPARATION

- 1** Preheat oven to 425°. Whisk together flour, sugar, thyme, pepper, and salt in a small bowl. Place eggs and milk in a blender. Cover and blend for 2 minutes. Add flour mixture. Cover and pulse until combined. Set aside.
- 2** Heat oil in a 10-inch cast-iron skillet over medium heat. Add leek; cook for 3 to 5 minutes or until tender, stirring frequently. Remove from skillet; set aside. Melt butter in same skillet over medium-high heat. Tilt skillet to coat bottom with melted butter. Pulse batter in blender; pour into skillet.
- 3** Bake for 13 to 16 minutes or until puffed and golden brown. Quickly top with Cheddar cheese, prosciutto, and leek. Bake for 1 to 2 minutes or until cheese is melted. Remove from oven and garnish with chives, if desired. Serve immediately.

NUTRITION FACTS

Calories: 530
Total Fat: 37g
Saturated Fat: 17g
Trans Fat: 0g
Cholesterol: 275mg

Sodium: 990mg
Carbohydrates: 26g
Fiber: 1g
Sugar: 7g
Protein: 25g