



Pasta Frittata



Serves: 4



Total Time:
20 minutes



Estimated Cost:
\$0.80 per serving

Ingredients

- 2 cups leftover cooked pasta (with or without sauce),
- 5 eggs,
- 1/4 cup grated parmesan or any hard cheese,
- Salt and pepper,
- 1 tablespoon olive oil,
- Optional: leftover cooked meat, wilted greens, or diced vegetables



Instructions

1

Beat the eggs with the cheese, salt, and pepper. Add the cold pasta and mix so the egg coats everything evenly.

2

Heat oil in an oven-safe skillet over medium heat. Pour in the pasta-egg mixture and press it down into an even layer.

3

Cook for five minutes without touching it until the bottom sets and starts to brown.

4

Transfer to a 375°F oven for 10 minutes until the top is firm.

5

Slide onto a cutting board, slice into wedges, and serve.

