



### INGREDIENTS

- 2 tablespoons extra virgin olive oil
- 750g leftover cooked pasta with sauce (about 4 cups)
- 8 eggs, lightly beaten

## Pasta Frittata

This is the best way I've found to cook leftover pasta that has a relatively dry sauce, such as orecchiette with broccoli, spaghetti aglio e olio, and pesto tagliatelle. Some sauces will stick more than others (such as those with tomato in them), you just need to scrape them a bit more to remove as much of the crispy stuck on bits as possible before adding the egg, I find it easiest to do this off the heat. Cooking times will vary depending on the quantity of pasta and eggs, you can make this as a snack for 1 or 2 people with just a little leftover pasta and 2 eggs.

### METHOD

1. Heat oil in an oven-proof frying pan over medium heat.
2. Add pasta and cook for about 8-10 minutes, until heated through and starting to crisp a little, stirring occasionally with a metal spatula to turn the crisp bits as they stick to the bottom of the pan (see above).
3. Pour in egg, reduce heat to low, cover and cook for 4-5 minutes, until mostly set.
4. Meanwhile, pre-heat an overhead grill on high.
5. Place pan under overhead grill and cook for a further 2-3 minutes until well-coloured, watching it closely.
6. Cut into wedges and serve with salad.