



## Frittata di Pasta

This is what you do with leftover pasta the next day.

Beat some eggs with grated cheese. Add in leftover pasta. Fry in a pan coated with olive oil at low heat until it is golden on both sides.

This is a classic in Naples to bring at picnics...along with boiled eggs, salame, ricotta salata and finocchio.

If you are going to make Frittata di Pasta from scratch here is the recipe:

### Ingredients

- One package of spaghetti or spaghetti, or the best, angel hair
- 6 eggs
- One cup of grated Parmigiano Reggiano
- Olive oil

I dice up some of the ends of my salumi. Look in the fridge and see if there is anything you'd like to add. This is a great dish for using up leftovers.

### Directions

- Cook the pasta in salted water, al dente as it will have to cook more later.
- Drain the pasta, add some olive oil and mix so it will not stick.
- Let the pasta cool.
- Beat the eggs, add the grated cheese and anything else you desire. Salt and pepper as you wish. Mix well with the pasta.
- Fry on low heat in a pan coated with olive oil.
- Turn over when one side is golden. Keep turning until egg is cooked and both sides are golden brown.
- Turn off the heat and let rest for a few minutes.

Once frittata is cool it can be cut into pieces. Tastes great hot or cold.