

heute gibt es...

Spaghetti Frittata



Ingredients:

- 350g Spaghetti
- 3-4 tablespoons milk (if Spaghetti from the day before)
- 4 eggs
- 40g grated Parmesan
- 30g butter, softened
- 100g bacon, ham o. Ä.
- Salt
- Pepper
- some olive oil

Preparation:

1. The pasta al dente and drain. If these add a little milk from the previous day and mix thoroughly so that the spaghetti not stick together.
2. The eggs add and mix well with two forks.
3. Now the cheese, which cut into small pieces of butter, add the diced bacon, salt and pepper and mix well again with the forks.
4. In a pan (diameter 22-24cm) give a dash of olive oil and heat.
5. Then the pasta filling into the pan and fry over medium heat until it has an even, golden brown color on the bottom and is crisp. This can verify her by her slightly lift the frittata in the margin.
6. After that overthrow the frittata onto a flat plate, in turn, heat a drizzle of olive oil in a pan and fry the whole thing from the other side. Here, just leave the Spaghetti omelet slip into the pan.
7. Once the spaghetti frittata is golden brown crust and from the other side, it is ready to be served.

Important tips and information:

- Instead Spaghetti other types of pasta can be used of course. When pasta like fusilli I would still schedule an egg in addition as otherwise there is a risk that the noodles do not stick together.
- The frittata can be eaten either hot, or cold, and holds about 1-2 days.
- If you like the ingredients can vary, use another cheese, add vegetables or use pasta with tomato sauce.