

PASTA FRITTATA

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Occasions: Dinner, Kids, Lunch



INGREDIENTS

- 1 1/2 cups spiral pasta
- 2 tsp olive oil
- 3 shortcut bacon rashers, chopped
- 1 small onion, finely chopped
- 1 red capsicum, chopped
- 310g can corn kernels, drained
- 1/3 cup finely grated Parmesan cheese
- 8 eggs, lightly beaten

METHOD

Cook the pasta in a large pan of boiling water until tender. Drain well. Meanwhile, heat the oil in a 26cm (top measurement) non-stick frying pan, and cook the bacon until lightly browned. Add the onion and capsicum and cook until soft.

Transfer to a bowl and add the corn kernels and pasta; mix well. Wipe out the pan, and add the pasta mixture. Pour in the eggs, and use the back of a spoon to smooth the surface.

Cook over medium-low heat for about 8 minutes, until set underneath. Place the pan under a preheated grill for about 10 minutes, until the top is set and golden. Test the top of the frittata with a fork to make sure the egg is fully cooked. Cool slightly, then slide out onto a board. Serve cut into wedges.