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# Frittata di Spaghetti

## Spaghetti Frittata

### INGREDIENTS:

- 8 Oz spaghetti
- 6 eggs
- 4 Oz smoked mozzarella
- 3 Oz grated Parmesan cheese
- 6 Oz Italian sausage
- 8 Oz steamed peas
- 2 TBSPs butter
- 3 Oz olive oil
- Salt and pepper to taste

### DIRECTIONS

- Cook spaghetti according to package directions.
- Drain, rinse under cold water and set aside.
- Remove sausage from casing and cook in a nonstick pan.
- Set aside.
- Beat eggs in a large bowl.
- Season with salt and pepper to taste.
- Add grated cheese and stir well.
- Add drained pasta, cooked sausage, steamed peas and diced smoked mozzarella.
- Stir well until all ingredients are well-coated.
- Place butter and olive oil in a large sauté pan and allow them to heat up.
- Carefully pour the spaghetti mix into the pan.
- Cover and cook on medium-low until bottom is fully set and lightly browned.
- Remove the cover and remove from heat.
- Wearing protective gloves, flip the frittata by placing a round cookie sheet over the top of pan and turning it upside down in one quick turn.
- Carefully place frittata back in sauté pan, uncooked side down.
- Cover and continue to cook until bottom is cooked too.
- Remove from pan and serve hot.



### NONNA'S TIPS

- As I said in my opening, you can use any type of pasta you want. I prefer spaghetti because it stays together better. You can also use leftover pasta, even if it's with sauce. Just make sure the pasta is dry, not wet.
- You can substitute the sausage with cut-up meatballs, diced ham or salami. You can also substitute the peas with other veggies.
- If you don't like smoked mozzarella, use the regular version but don't use the one that comes in water because it will release too much liquid. Use the firm variety.