

**USE
IT UP™**



**LEFTOVER PASTA
FRITTATA**



LEFTOVER PASTA FRITTATA

A Recipe by OzHarvest



Prep time



Cook time



Serves

NEED

4 eggs

Handful grated cheese
(we used parmesan)

2 cups cooked pasta
(with or without
the sauce)

2 tbsp oil (we used olive)

Any salad bits
(we used rocket and
cherry tomato)

Here's one for the rare occasion of leftover pasta in the fridge. With just a few simple additions, it's the perfect way to transform last night's dinner into today's star attraction!

HOW

1. Heat oven to 200°C. Beat eggs in a mixing bowl, then whisk in cheese. Season with salt and pepper, then stir in pasta until combined.
2. Heat oil in ovenproof frying pan on medium. Pour in the mixture and cook for 5 minutes, or until crisp underneath.
3. Pop the pan into the oven and cook for another 5 minutes.
4. Slide onto a plate and garnish with any salad bits you might have. Enjoy!

Chef's tip: All pasta and sauce combinations will work for this. You can also throw in any leftover roast veg too!



**SAVE FOOD.
SAVE MONEY.
SAVE THE PLANET.**