

Leftover Spaghetti Recipe

Serves: 2 | **Prep Time:** 15 Min | **Cook Time:** 15 Min | **Difficulty:** Easy



INGREDIENTS

- 2 Portions of Leftover Spaghetti or another Pasta
- 4 Eggs
- 2 ounces (60 grams) of Parmigiano Reggiano Cheese
- 2 ounces (60 grams) of Smoked Pancetta
- 4 tablespoons (60 grams) of Olive Oil
- Salt and Pepper to taste
- Other optional toppings, like Tabasco or Sour Cream

DIRECTIONS

1. Remove the pasta from the refrigerator and let it come up to room temperature.
2. Beat 4 eggs in a mixing bowl and add the grated Parmigiano Reggiano cheese.
3. Dice the pancetta and add it to the frying pan with the oil over medium heat.
4. When the pancetta is lightly browned, add the pasta to the frying pan.
5. Sauté the pasta until it begins to brown. Using a wooden spoon, try to loosen the pasta so there will be room to add the eggs.
6. When the pasta is lightly browned, add the egg and cheese mixture and stir a bit to spread the eggs evenly around the pan. If you are not cooking spaghetti and are using a shorter pasta, continue to stir until the eggs are cooked.
7. With spaghetti, when the eggs are firm, you will need to flip the pasta to cook the other side. Use whatever process you are comfortable with. I placed a plate on the spaghetti, flipped it and returned it to the pan with the wet side down. Continue to cook for a couple more minutes to finish cooking the eggs. The entire egg pie (or frittata) should be placed on a plate.
8. If you are using a short pasta, instead of spaghetti, the mixture should be loose and when the eggs are cooked, add it to a serving plate or a bowl.