

Thyme Pasta Frittata

Recipe courtesy Giada De Laurentiis

4 to 6 servings

6 eggs
3 Tablespoons whipping cream
1 cup grated Parmesan
3 cups cooked and cooled penne pasta
3 Tablespoons coarsely chopped fresh thyme leaves
2 Tablespoons chopped fresh flat-leaf parsley
1 lemon, zested
½ teaspoon kosher salt
½ teaspoon freshly ground black pepper
2 Tablespoons olive oil



In a large bowl, whisk together the eggs and cream. Stir in the cheese, pasta, 2 tablespoons of the thyme, parsley, lemon zest, salt, and pepper.

In a 10-inch nonstick skillet, heat the oil over medium heat. Pour the egg mixture into the pan and cook for 7 to 8 minutes until the edges begin to brown. Remove the pan from the heat. Using a spatula, slide the frittata onto a dinner plate. Carefully invert the frittata back into the skillet and continue to cook until firm, 5 to 6 minutes

Garnish with the remaining thyme. Cut into wedges and serve warm or at room temperature.

Read more at:

http://www.foodnetwork.com/food/cda/recipe_print/0,1946,FOOD_9936_376338_RECIP E-PRINT-FULL-PAGE-FORMATTER,00.html?oc=linkback