



GENNARO'S SPAGHETTI FRITTATA

This unique recipe for using cooked spaghetti transforms a scrumptious Italian staple into a delicious delight. Creamy mozzarella, rich Parmesan and crisp pancetta bring mouth-watering savouriness, balanced by the fresh, bright flavours of the peas and herbs.

Prep time 5 minutes | Cook time 15 minutes | Serves 4

5 tablespoons extra virgin olive oil
1 small onion, finely chopped
100g pancetta, finely sliced
150g frozen peas
4 Clarence Court hen eggs
30g grated Parmesan
Sea salt
Black pepper
400g cooked spaghetti
125g mozzarella ball, finely chopped
A handful of mint leaves, finely chopped
A handful of parsley, finely chopped

Heat 2 tablespoons of extra virgin olive oil in a frying pan over a medium heat, add the onion and pancetta and stir fry for 2-3 minutes, until the pancetta is golden.

Pour in the peas and fry for another couple of minutes until cooked.

Beat the eggs in a large bowl, add the grated Parmesan and season with a little sea salt and black pepper, then stir in the cooked spaghetti, mozzarella, peas and chopped herbs.

Heat the remaining oil in a large non-stick frying pan over a medium heat. Pour in the egg mixture and cook for around 5 minutes, until the frittata is golden brown and crisp underneath.

With the help of a plate, carefully flip the frittata over and continue to cook for a further 5 minutes, until the other side also forms a delightfully golden crust.

Enjoy your frittata hot or cold, on its own as a light lunch or with salad and grilled vegetables for dinner. It's delicious!



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