



**fit to a tee**

## **CARBONARA FRITTATA: Italian Egg Pancake!**

### **INGREDIENTS:      Makes 2 10" Frittata**

8 oz. diced pancetta, or bacon  
16 large eggs  
½ cup half and half  
1 cup grated Parmesan/Pecorino-Romano or cheddar  
1 tsp kosher (lower sodium) salt and ½ tsp ground pepper  
8 oz spaghetti, cooked and cooled  
1 cup thawed frozen peas  
4 TBLS chopped fresh parsley

### **DIRECTIONS:**

1. Preheat the oven to 375
2. Heat a 10" skillet over low heat. Saute the pancetta until golden brown and crispy: 8-10 minutes. Remove with a slotted spoon and drain on paper towels. Cool the drippings and place half in another 10" skillet.
3. Meanwhile, whisk the eggs, cream, and cheese until well combined. Season with salt and lots of freshly ground black pepper. Divide into two equal parts. Use a kitchen scale if you have one.
4. Arrange half the pasta in the pancetta drippings in each skillet. Gently pour in the egg mixture then add the pancetta and peas. Allow the eggs to cook for a couple of minutes on the stovetop to set the bottom.
5. Transfer the pans to the preheated oven. Bake for 20 minutes. Remove the frittata from the skillet and garnish with chopped parsley and more cheese. Cut into wedges. Serve with side, dressed greens.