

Pancetta Pepper and Capellini Frittata

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Ingredients:

- 6 eggs
- 1 tablespoon of half and half
- 1/2 cup of grated parmesan cheese
- salt and pepper to season
- olive oil for cooking
- 1 slice of pancetta about 1/2" thick, coarsely chopped
- 1 small red bell pepper, chopped
- 6 ounces of fresh capellini pasta, cooked and drizzled with extra virgin olive oil
- 2 scallions, finely chopped

Preparation:

Arrange the oven rack in the center and turn the boiler on to high.

In a medium bowl beat eggs, half and half, and grated parmesan cheese. Season with salt and pepper and set aside.

In a 10-inch skillet over medium heat drizzle some olive oil and brown pancetta. Add chopped peppers and cook until softened, about 2-3 minutes. Then add in cooked pasta. Lightly season with salt and pepper. Spread pasta evenly in the pan and then add in eggs. Move the skillet around so the eggs are distributed evenly in the pan. Sprinkle scallions on top. Once the eggs start to set around the edges, transfer the pan into the oven to finish off cooking, about 5-8 minutes or until the top of frittata is set. Cut into wedges and serve.