



Spaghetti Frittata



This recipe calls for:

Chunky Garden Vegetable Pasta Sauce

Prep time

10 minutes

Cook time

20 minutes

Servings

4

Ingredients

- 12 ounces uncooked spaghetti
- 1 jar (24 ounces) RAGÚ® Simply Chunky Garden Vegetable Sauce, divided
- 6 eggs, beaten
- 1/4 cup grated parmesan cheese, divided
- 2 tablespoons olive oil, divided
- 2 tablespoons chopped fresh basil

Instructions

1. Cook pasta in salt water for 1 min. less than directed on the package. Drain and return to pot; toss with 2 cups sauce. Slowly stir in eggs and 3 tablespoons cheese, tossing constantly.
2. Heat 1 tablespoon of olive oil in 10-inch nonstick skillet on medium heat. Pour in pasta mixture;

gently smooth top while pressing pasta down with the heatproof spatula. Cook 4-5 min. undisturbed until bottom and sides begin to set.

3. Remove pan from heat. To flip, place a large plate or a flat baking sheet over pan and invert. Heat remaining olive oil in pan and carefully slide frittata back into pan while gently pressing sides and top to form an even disk. Cook 2-3 min. or until cooked through (165°F) and bottom is golden brown.

4. Slide frittata out of pan and let stand for 2 min. before slicing into wedges. Top each serving with remaining warmed sauce, remaining cheese and basil before serving.

Tip: This recipe works with any pasta shape and is a great way to use up leftovers from pasta night.