

## Spaghetti Frittata

Serves 4-6

**Preparation time:** 10 minutes

**Cooking time:** 10 minutes

4 eggs, lightly beaten  
1 x 130g can creamed corn  
sea salt and freshly ground black pepper, to taste  
2 rashers bacon or pancetta, cut into strips  
2 spring onions, sliced  
½ cup sliced mushrooms  
1 tomato, diced  
½ cup frozen peas, thawed  
1 cup cooked spaghetti  
¼ cup grated Parmesan cheese

Lightly whisk together eggs, corn, salt and pepper. Saute the bacon and spring onions in a frying pan until softened. Add mushrooms, tomato and peas and cook, stirring occasionally until softened. Add spaghetti and mix until combined. Pour in the egg mixture and tilt the pan so it covers the base evenly. Cook over low heat without stirring for 10 minutes until the underside is golden brown and the frittata is almost set. Sprinkle with Parmesan and place pan under a hot grill and cook until top is golden and set. Serve cut into wedges.