

CopyCat Olive Garden Pasta Frittata

Ingredients

12 ounces Spaghetti, cooked, cut into 2" pieces
3 ounces Green Onions, sliced
3 ounces thick Bacon, cooked & chopped
Vegetable Spray or Butter
3 tablespoon Fontina, shredded, heaping
3 3/4 cup Parmesan, grated

Frittata Batter:

6 medium Eggs
2 1/2 cups Half and Half
5 teaspoons Cornstarch
1 dash Nutmeg

Directions

Preheat oven to 350F.

Beat eggs, half and half, cornstarch, salt and nutmeg thoroughly until all ingredients are completely blended.

Blend the 2" spaghetti pieces, green onion rings and bacon pieces in a bowl until evenly mixed.

Coat a 1-1/2 quart round baking dish, including walls, with spray or butter.

Empty the spaghetti mixture into the baking dish and spread evenly.

Add the frittata batter to cover the filling mix.

Bake in a 350F oven for about 25 minutes until center is set.

When center is set, cover the frittata evenly with the Fontina

and bake until cheese is golden.

Turn off the heat and open oven door. Let the frittata set in the oven for 15 minutes for the batter to set more firmly and make removing from the dish easy.

Before serving, sprinkle with Parmesan and cut into 4 wedges.