

Penne Frittata



Makes 1 10" Frittata

6 large Spellcast Farm duck eggs
1/2 cup milk
1/2 cup ricotta cheese
1/4 cup grated Parmesan cheese
1/2 teaspoon kosher salt
1/4 teaspoon freshly ground pepper
3 cups cooked penne pasta {7 ounces dry}
1/4 cup chopped fresh basil leaves {plus more for garnish}
1 tablespoon extra-virgin olive oil

Preheat the oven to 400 degrees. Whisk the eggs, milk, ricotta, Parmesan, salt & pepper together in a mixing bowl. Stir in the cooked pasta & chopped basil. Heat a 10" skillet over medium heat. Add the oil & swirl around to coat the skillet evenly. Pour in the egg mixture & cook until the edges are beginning to set {about 2 minutes}. Transfer to the oven & bake until completely set {10-15 minutes}. Let cool slightly & invert onto a serving plate. Cut the frittata into wedges & serve garnished with chopped basil.

Adapted from The Parsley Thief: <http://www.theparsleythief.com/2010/06/penne-frittata.html>