La frittata di maccheroni (Bucatini Pasta Frittata )
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## La frittata di maccheroni (Bucatini Pasta Frittata )

Luciano Pignataro (January 26, 2018)


Learn how to make your own Bucatini Frittata. Leftovers are a very important part of making a frittata. For example, a plate of pasta from the day before can become an even better meal for the next day

Let's start with a basic version of bucatini: Fried garlic, tomato, maybe a basil leaf, and bucatini cooked al dente.

And now the frittata [2]!
Ingredients for 4 people

400 g of bucatini [3]
1/2 can of peeled tomatoes
150 g of fior di latte cheese
100 g of salami
Parmesan cheese
Extra virgin olive oil
4 eggs
Garlic
Salt and pepper

## Preparation

- In a skillet, add the beaten eggs, the fior di latte, and the chopped salami with a pinch of salt and pepper and a sprinkling of parmesan cheese.
- Add the bucatini to the mixture
- Stir carefully and then fry in a pan with olive oil until it is golden on both sides.
- Eat it hot or cold.

For more recipes like this ones, articles and news on Italian Food and more check the Luciano Pignataro Wine\&Food Blog here $\geq \geq$ [4]

For this recipe in Italian $\gg$ [5]

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[2] https://en.wikipedia.org/wiki/Frittata
[3] https://en.wikipedia.org/wiki/Bucatini
[4] https://www.lucianopignataro.it
[5] https://www.lucianopignataro.it/a/frittata-di-pasta-e-frittata-di-bucatini/20086/

