

Mini Pasta Frittatas

Makes 8 Servings



3 cups cooked spaghetti
6 large eggs
1/4 cup milk
1/4 teaspoon salt
black pepper to taste

3 green onions sliced
2 garlic cloves minced
1/2 cup spinach chopped
3 slices bacon cooked and chopped
1/2 cup Parmesan cheese grated

Grease 8 muffin cups with non-stick cooking spray.

Add cooked spaghetti to the bottom of the muffin cups.

In a bowl whisk together eggs, milk, salt, pepper, green onions, garlic, spinach, and bacon.

Pour the mixture evenly into the muffin cups.

Sprinkle Parmesan cheese over top each frittata.

Bake in a 350°F oven for 30 minutes or until the eggs are set. Cut a small slit in the center of the frittata. If raw eggs run into the cut, bake for a few minutes more.

Let cool slightly before serving.

Enjoy!