

# Feta and Pasta Frittata

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Adapted from Vefa's Kitchen by Vefa Alexiadou (Phaedon Press, 2009). Vefa Alexiadou is Greece's Julia Child—a beloved television personality and cookbook author. She recently turned 87. I hope she knows how much comfort and sustenance her simple frittata recipe is providing right now. Toss a salad and dinner is done.

## Ingredients

- 5 ounces long dried pasta, such as bucatini
- Olive oil
- 6 large eggs
- 9 ounces feta cheese, crumbled
- 2 tablespoons thinly sliced fresh chives or other herbs, optional
- Freshly ground black pepper
- 1/3 cup unsalted butter, preferably clarified, or ghee



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## Directions

Bring a large pot of salted water to a boil over high heat. Add the pasta and boil until just al dente, about 10 minutes for bucatini. Drain, transfer to a bowl and drizzle with just enough oil to keep the noodles from sticking. Let cool slightly.

In a large bowl, whisk the eggs well. Add the pasta, cheese, herbs (if using) and pepper.

Heat a 10-inch nonstick skillet over medium heat. Add half the butter. When it melts and sizzles, add the egg /pasta mixture, spreading it evenly. Cook, adjusting the heat to prevent burning on the bottom, until the mixture is almost firm on top, 5 to 6 minutes. Invert onto a large plate. Add the remaining butter to the skillet. When it melts, slide the frittata back into the skillet and cook on the second side until crisp, about another 5 minutes.

Slide the frittata onto a cutting board and let cool for a few minutes. Cut into wedges and serve warm.

**Serves 4**