

Bestwood



Clevercooks

PEA & HAM FRITTATA



INGREDIENTS

- 100g (3 1/2oz) fusilli or rigatoni pasta
- 150g (5oz) shelled peas, fresh or defrosted if using frozen
- 100g (3 1/2oz) thick-cut ham, sliced into matchsticks
- 8 eggs, lightly beaten

PREP TIME

- Prep | 15 m
- Cook | 20 m
- Ready in | 40 m
- Serves 9

**Please take photos of your experience*

PROCEDURE

- 01** Preheat the oven to gas 4, 180°C, fan 160°C
- 02** Cook the pasta in plenty of boiling water. Drain and refresh under cool water then drain again. Put the cooled, cooked pasta, the peas and the ham matchsticks into 3 separate bowls.
- 03** Transfer the beaten eggs to a jug and whisk in a little seasoning. Divide between the muffin tin holes, making sure an even amount goes into each. Divide the pasta, peas and ham between the muffin moulds, pushing them down into the beaten egg slightly.
- 04** Bake for about 20 minutes, until the frittatas are risen and just firm in the centre. Remove from the oven and leave to rest for 5 minutes before turning out.