

# West Country Farmhouse Cheddar Frittata



**Serves 4    Prep 10 mins**

**Cooking 20 mins**

**Easy**

## Ingredients

100g pasta shapes, (such as penne, macaroni or farfalle)  
15g butter  
1 bunch spring onions, chopped  
100g roasted red peppers, drained from the jar and chopped  
6 eggs 4 tbsp milk  
1 tbsp fresh herbs such as thyme, parsley or chives  
100g mature cheddar  
1 pinch ground black pepper  
1 bag salad, to serve

1. Cook the pasta in boiling water for 8-10 minutes, until just tender. Rinse with cold water and drain thoroughly.
2. Melt the butter in a large non-stick frying pan and gently fry the spring onions for 3-4 minutes, then add the pasta and peppers, stirring them through.
3. Preheat the grill. Beat the eggs, milk and herbs together, season, then pour into the frying pan. Sprinkle the cheese over the top. Cook on the hob over a low heat until set, then brown and set the surface under the grill. Cool for a few minutes, then slice into wedges. Serve hot, warm or cold, with salad.
4. **Cook's tip:** use cooked sliced new potatoes instead of pasta - you'll need about 300g.