



## 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
- 100g 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 [>>](#) [4]

For this recipe in Italian [>>](#) [5]

**Source URL:** <http://iitaly.org/magazine/article/la-frittata-di-maccheroni-bucatini-pasta-frittata>

### Links

[1] <http://iitaly.org/files/frittatapasta-640x480jpg>

[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/>