



Pasta Frittata with Broccoli Rabe And Sun-Dried Tomatoes

Gourmet | February 2004

Yield: Makes 4 to 6 servings

Active Time: 20 minutes

Total Time: 45 minutes

ingredients

1/2 lb dried linguine

1/2 lb broccoli rabe, coarsely chopped (4 cups)

2 tablespoons olive oil

2 oil-packed sun-dried tomatoes, drained and thinly sliced (1 tablespoon)

6 large eggs

1 1/2 oz finely grated Parmigiano-Reggiano (3/4 cup)

1/4 cup whole milk

1 teaspoon salt

1/2 teaspoon black pepper

preparation

Put oven rack in upper third of oven and preheat oven to 400°F.

Cook pasta in a 6- to 8-quart pot of boiling salted water according to package instructions; 2 minutes before pasta is done cooking, add broccoli rabe and cook 2 minutes. Drain pasta and broccoli rabe and pat dry.

Heat oil in a 10-inch heavy ovenproof nonstick skillet over high heat until hot but not smoking. Add pasta, broccoli rabe, and tomatoes and sauté, stirring frequently, 2 minutes. Whisk together eggs, cheese, milk, salt, and pepper and pour over pasta mixture. Transfer skillet to oven and bake until frittata is set (eggs should be just firm), 20 to 25 minutes. Transfer frittata to a cutting board and cut into wedges.