

BRIE, BACON, AND SPAGHETTI FRITTATA

From "*Sara's Secrets for Weeknight Meals*," by Sara Moulton, Broadway Books, 2005.

Makes 6 servings

Hands-on time: 10 minutes

Total preparation time: 25 minutes

Kosher salt

¼ cup chopped walnuts

¼ pound spaghetti

6 slices bacon, chopped

1 medium onion, sliced (about 1 cup)

8 large eggs, lightly beaten

6 ounces Brie cheese, rind removed,
cheese cut into small pieces

1 teaspoon kosher salt

½ teaspoon freshly milled black pepper

1 tablespoon vegetable oil

1. Bring a medium pot of salted water to a boil over high heat. Preheat the broiler to high. Spread out the walnuts on a rimmed baking sheet and place under the broiler, about 4 inches from the heat source, just until they begin to brown, about 2 minutes.
2. Add the spaghetti to the boiling water and cook until just al dente, 8 to 10 minutes. Drain well.
3. Meanwhile, cook the bacon in a large, nonstick skillet over medium heat until crisp, about 6 minutes. Transfer the bacon with a slotted spoon to paper towels to drain, leaving the fat in the pan. Add the onion and cook, stirring occasionally, until softened, about 5 minutes.
4. Combine the eggs with the cooked spaghetti, the Brie, bacon, walnuts, salt, and pepper. Remove the onion from the skillet with tongs and stir it into the spaghetti and egg mixture.
5. Add the oil to the drippings in the skillet and heat over medium heat. Pour the spaghetti and egg mixture into the pan and cook until the frittata is almost set in the center, about 5 minutes. Place the frittata under the broiler, about 5 inches from the heat source and broil just until the top is lightly browned and the center has set, 2 to 3 minutes.