



## COME TO THE TABLE

BY DENISE BROWN

# Gluten-Free Pasta Frittata (Serves 10 to 12)

A hearty, cheesy dish, sized for gatherings. This frittata layers roasted eggplant, sweet onions, and mozzarella, baked into a golden, crispy-edged delight. Substitute your favorite Durum wheat spaghetti if gluten-free isn't needed.

### INGREDIENTS FOR THE BROTH:

- 1 large or 2 medium eggplants, peeled if desired, sliced into ½-inch rounds
- 1 large sweet onion, thinly sliced into rings
- Olive oil, for roasting and drizzling
- Salt and freshly ground black pepper
- 24 oz gluten-free spaghetti
- One dozen large eggs at room temperature
- 1 cup grated Parmesan cheese, plus more for serving
- 8 oz. grated mozzarella cheese
- 1 lb. fresh mozzarella, sliced
- Marinara sauce, for serving

Preheat oven to 375°F. Line two large baking sheets with parchment paper. Arrange the eggplant slices in a single layer, drizzle with olive oil, and season with salt and pepper. Eggplant will absorb quite a lot of olive oil, but in this dish, I don't mind. It adds a robust flavor. Roast for 10-15 minutes, flip, then roast for another 10-15 minutes until tender and slightly browned.

On a separate parchment-lined baking sheet, toss the sliced onions with olive oil, salt, and pepper. Roast for 10 minutes until softened. Set aside to cool.

Bring a large pot of salted water to a boil. Cook 12 ounces of gluten-free spaghetti according to package instructions until al dente. Drain, toss with a little olive oil to prevent sticking, and repeat with the second package.



Line a 12-by-12-inch baking dish, or similar capacity, with parchment paper.

In a large bowl, whisk together 6 beaten eggs and 1/2 cup Parmesan cheese. Season with salt and pepper. Add 1 batch of cooked pasta, tossing to coat evenly. Spread this mixture into an even layer in the baking pan.

Layer with the roasted eggplant slices and roasted onions, and then top with grated mozzarella.

Toss the remaining batch of pasta with the remaining eggs and 1/2 cup Parmesan. Then, spread it evenly over the mozzarella layer.

Bake at 375°F for about 30 to 40 minutes, or until the center is mostly set and the top is beginning to turn color. Baking times will vary, depending on the size and shape of your pan. Remove from the oven and top with the sliced fresh mozzarella. Drizzle with olive oil, sprinkle with salt and pepper, and return to the oven for another 10 minutes or so, until nicely golden. If the edges crisp and brown a bit, all the better. The texture is part of the charm.

Remove the frittata from the oven and let it rest briefly. Serve with a generous ladle of warm marinara sauce and extra Parmesan.



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