



# RECIPE

## Pasta Omelette

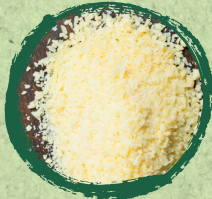
by  
Pastizzigourmet



1/2 small  
onion,  
chopped finely



1/2 Tbsp  
grated parmesan  
cheese



1 Tbsp ricotta



1 Tsp unsalted  
butter



1 Egg



2 Tbsp Miltona  
Spaghettini Pasta



1. Melt the butter in a non-stick pan & once melted add the onions. Keep stirring on Low heat until they caramelise.

2. In the meantime, boil Miltona Pasta for 7-8 mins.

3. Once the pasta is done, mix it in a bowl with the beaten egg, ricotta, Parmesan cheese & caramelised onion.

4. Cook the pasta omelette in the same pan you used for the caramelised onions. No need to add any more butter. Cook for around 3-4 mins on each side until golden brown.

