



How To Cook “Pasta Mama”

Ingredients

- 5 oz. of pasta (about 1/3 lb. fresh or dry)
- 2 eggs, beaten
- 2 cloves minced garlic
- 2 TBS. chopped parsley
- 1 TBS. olive oil (or butter)
- 1 TBS. water
- 1 TBS. of fresh grated Parmesan
- 1 TSP. dry seasonings,
Mix ¼ tsp each or equal parts of larger amount
and save for future use:
 - garlic powder
 - oregano
 - seasoning salt
 - onion powder

Instructions:

- 1) Pull out, set up and prepare all ingredients for the dish
- 2) Prepare pasta – fresh takes 2-3 minutes; follow directions on packaging of dry pasta (Leftover pasta can also be used. Add at same time as it is added below and warm in pan with 1 TBS hot water before adding eggs.)
- 3) Turn on medium flame. Pour oil (or melt butter) in 10 inch sauté pan
- 4) Add minced garlic and 1 tsp mixed seasoning; sauté together 1-2 min.
- 5) Add parsley; add pasta with 1 TBS hot water (Make sure leftover pasta or cold pasta is hot before adding parsley or eggs)
- 6) Add beaten eggs. Mix thoroughly.
- 7) Add Parmesan, cook through and serve

Variations: Pasta Mama has as many variations as you can imagine. Add any vegetables you would put in an omelet, other cheeses, sausage, bacon, chicken; adjust seasonings to taste. Enjoy!