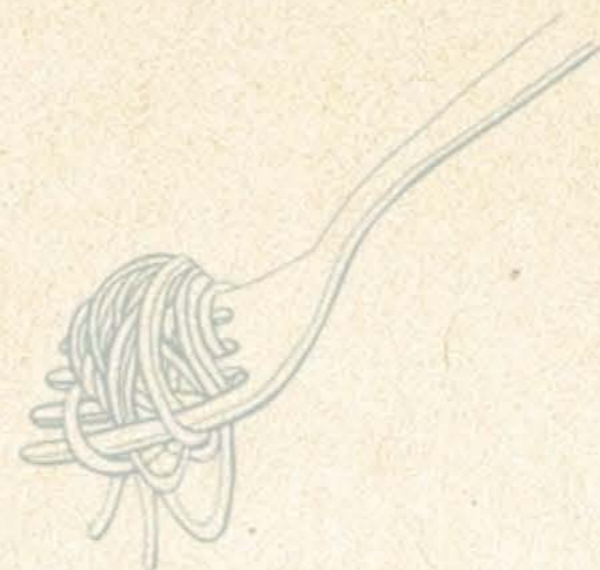


FR. FRANK'S QUICK PESTO PASTA CAKES



Ingredients:

- ✦ 3 cups cold leftover pasta with sauce
- ✦ 2 eggs
- ✦ $\frac{3}{4}$ to $1 \frac{1}{4}$ cups panko crumbs
- ✦ $\frac{1}{2}$ cup grated cheese
- ✦ Salt and pepper, to taste
- ✦ 2 tablespoons olive oil
- ✦ 2 tablespoons pesto



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Instructions:

1. Roughly chop the pasta.
2. Add the eggs, breadcrumbs and cheese. Add pesto. Mix and add salt and pepper to taste.
3. Using a scoop measure out each ball and flatten and lay on a parchment covered oven tray.
4. Heat olive oil in a fry pan over medium high heat. Place each "cake" in the pan. Use the bottom of the cup measure to compact the mixture into the pan.
5. Fry for two minutes or until it turns a dark brown and crispy. Turn, then cook the other side until crispy.
6. Remove from the pan onto a paper towel to drain. Repeat with remaining batter.
7. Serve immediately. Garnish with finely chopped basil leaves and freshly grated Parmesan. One can use a marinara or pesto sauce as a side.

(These freeze very well. Allow them to cool before storing. Reheat from frozen in a preheated 375 degree oven until they crisp.)

