

# Tarja Moqlija

---

**Serves:** 2 people

**Prep time:** 5 min

**Cook time:** 30 min

## Ingredients

- 8 oz vermicelli
- 2 large eggs
- 1/3 cup grated parmesian cheese
- 2 tbl chopped parsley
- 1 clove of garlic, minced (optional)
- salt and pepper to taste
- extra virgin olive oil

## Directions

- Cook the vermicelli until all dente, strain and set aside.
- Beat the eggs thoroughly and mix in the remaining ingredients except for the olive oil.
- Toss the egg mixture with the pasta, making sure all pieces are evenly coated.
- Pour a thin layer of olive oil into a large pan and heat on the stovetop over medium.
- Once hot, pour enough of the pasta and egg mixture into the pan to form a layer approximately 1/2 inch thick and let it cook until the bottom is crisp and golden.
- Carefully flip everything to cook the other side. If needed, slide the pasta, cooked-side down, onto a plate, cover the plate with the pan and flip.
- Let the other side cook until golden.