

## Crispy, Flavorful, and Fun: The Ultimate Fried Spaghetti Dish

2 cups cooked spaghetti (preferably leftover)



**TIME**  
**3-4 min**

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### INGREDIENTS

- 2 cups cooked spaghetti (preferably leftover)
- 2 tablespoons olive oil
- 1/2 cup diced onion
- 1/2 cup bell pepper, diced (any color)
- 1/2 cup cooked protein (chicken, shrimp, or tofu), optional
- 2 cloves garlic, minced
- 1/4 cup grated Parmesan cheese
- 1/4 teaspoon red pepper flakes (optional)
- Salt and pepper to taste
- Fresh parsley, chopped (for garnish)

### DIRECTIONS

- 1. Prepare the : Ingredients:** If using leftover spaghetti, ensure it is cold and clumped together. Chop the vegetables and protein into small, bite-sized pieces.
- 2. Heat the : Oil:** In a large skillet, heat the olive oil over medium heat until shimmering.
- 3. SautØ the Vegetables:** Add the diced onion and bell pepper to the skillet. SautØ for about 3-4 minutes until they are softened.
- 4. Add : Garlic and Protein:** Stir in the minced garlic and cooked protein (if using). Cook for an additional 2 minutes until fragrant.
- 5. Fry the : Spaghetti:** Add the cooked spaghetti to the skillet, breaking up any clumps. Toss everything together and spread the spaghetti evenly in the pan. Let it cook undisturbed for about 3-4 minutes until the bottom is crispy.
- 6. Flip and : Crisp:** Using a spatula, carefully flip sections of the spaghetti to allow the other side to crisp up. Cook for another 3-4 minutes.
- 7. Season and : Serve:** Sprinkle with Parmesan cheese, red pepper flakes, salt, and pepper. Toss everything together and cook for an additional minute. Garnish with fresh parsley before serving.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/crispy-flavorful-and-fun-the-ultimate-fried-spaghetti-dish/>