



Easy Spaghetti Pie



Yancik Family

Ingredients:

6 OZ DRY SPAGHETTI
2 T BUTTER OR MARGARINE
½ CUP GRATED PARMESAN CHEESE
2 WELL BEATEN EGGS
1 CUP LARGE CURD COTTAGE CHEESE
1 LB GROUND BEEF OR BULK SAUSAGE
½ CUP CHOPPED ONION
¼ CUP GREEN PEPPER (OPTIONAL)

1-26 OZ CAN YOUR FAVORITE SPAGHETTI SAUCE (TIP: LOTS OF
ADDED INGREDIENTS LIKE MUSHROOMS AND DICED
TOMATOES)

SHREDDED MOZZARELLA CHEESE

Directions

Cook spaghetti per package directions, drain and stir in 2 T butter or margarine (should be about 3 cups cooked). Stir in parmesan cheese and eggs. Form spaghetti mixture into a "crust" in a buttered 10 – 12" pie plate. Spread cottage cheese over the bottom of the spaghetti crust.

In skillet brown meat, onion and green peppers until vegetables are tender and meat browned. Drain thoroughly. Add can of spaghetti sauce. Turn this mixture into the spaghetti pie shell.

Bake uncovered at 350° for 20 minutes. Sprinkle with mozzarella cheese and return to oven for 5 minutes or until cheese melts.

Servings: 6