

SPAGHETTI PIE

From Sally Chevalier

INGREDIENTS

1-1/2	lbs	sausage
1	large	onion, chopped
32	oz	spaghetti sauce
1	cup	water
16	oz	spaghetti, cooked
4	Tbsp	butter
3		eggs, beaten
16	oz	shredded mozzarella, divided (8 oz + 8 oz)
8	oz	grated parmesan
1	Tbsp	dried oregano
1	clove	garlic
1	Tbsp	dried basil
16	oz	cottage cheese

INSTRUCTIONS

Brown the sausage and onion. Add spaghetti sauce and water. Simmer until sauce thickens.

Preheat oven to 350 degrees.

Toss cooked spaghetti, butter, eggs, 8 oz mozzarella, parmesan, garlic, oregano, and basil. Spoon mixture into a Pam-sprayed 11x 13 pan, press down firmly.

Cover spaghetti crust with cottage cheese, and then the sauce mixture. Bake 20 min.

Poke holes with wooden spoon, sprinkle with rest of mozzarella.

Bake 15 min. more, let rest 10 min until the cheese sets, then cut and serve.