Spaghetti Pie

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This is a recipe from one of our Free Email Newsletter Subscribers:

I wanted to send you a tried and true recipe of mine. We're all are looking to save money nowadays — especially on food items. Here is a great way to stretch that ever-shrinking dollar of ours. ***Judy Truex - Edison, NJ***

Prep Time 15 minutes.
Baking Time 40 to 50 minutes at 350 degrees

Ingredients:

- 1/4 cup dried breadcrumbs or crushed corn flakes
- 4 cups of cooked spaghetti (8 oz uncooked) — broken into pieces
- I usually use leftover spaghetti that I freeze. I cook it in hot water for about 5 minutes and drain well
- 1 large bottle of spaghetti sauce (or you can make your own) *You can use either marinara type or meat sauce*
- 4 eggs — slightly beaten
- 2 tablespoons grated Parmesan or Romano cheese
- Shredded mozzarella cheese

Add spices to your taste (Italian spices like basil, oregano, garlic, onion, and marjoram)

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Directions:

1. Pre-heat oven to 350 degrees
2. Use a 9-inch pie dish or round casserole sprinkled with cooking spray. Use a larger dish if needed to feed your family.
3. Sprinkle breadcrumbs on the bottom of the dish or as an alternative, spread some of the spaghetti sauce on the bottom of the dish, and then use the bread crumbs on the top after you put on the cheese.
4. Mix pasta with half of the sauce (about 1 1/2 cups)
5. Add eggs and transfer to a casserole dish.
6. Add the remaining sauce with cheese topping and crumb mixture.
7. Bake for about 40 to 50 minutes until eggs are set and a knife inserted near the center comes out clean.
8. Cut like a pie and serve.
9. Heat up the extra sauce to serve it on the side.

I have other variations for the recipe. When making the egg mixture if I want to make it more like a lasagna pie, I use low fat cottage cheese in the mixture and also add garlic and other spices to kick it up a notch. You can make a Tex / Mex pie by adding taco seasonings, salsa, and cheddar cheese. The possibilities are endless.

Just remember to save your leftover sauce and spaghetti in the freezer and use it for Spaghetti pie. You can double the recipe with fresh ingredients and have one now and save one for later. Freeze It! Yum! ***June Truex — Edison, New Jersey***