

SAGE culinary studio

Spaghetti Pie

Ingredients

- 1 lb. lean ground beef
- 6 ounces of uncooked spaghetti
- 1 egg
- 1/4 cup grated Parmesan cheese
- 8 ounces sliced mushrooms, optional
- 1 jar spaghetti sauce
- 1 cup mozzarella cheese, shredded

Directions

Preheat oven to 350 degrees. Cook spaghetti according to directions on package. Brown ground beef and drain. Mix cooked spaghetti, egg and Parmesan cheese in bowl. Pour into pie pan and press spaghetti mixture against sides and bottom of pan until they are covered. Place meat in bottom of pan. Sprinkle with mushrooms, if desired. Pour spaghetti sauce over meat and mushrooms. Top with mozzarella cheese and bake for 30-35 minutes, until cheese is melted and lightly golden. Serves 6-8.