

Spaghetti Pie by Lynn's Recipes



Lynn demonstrates how to make Spaghetti Pie. This was a request from my friend, Kristy. She saw it on the Today Show and requested that I make it on my channel. This is a great dinner. Add a salad and garlic bread for a complete meal.

Ingredients:

- 12 ounces Spaghetti, cooked, 1/2 cooking water reserved
- 1 small yellow onion, chopped finely
- 1 pound ground turkey or sirloin beef
- 1 cup tomato paste, divided
- 3 large eggs
- 1 cup grated Parmesan cheese
- 1-1/2 cups shredded mozzarella
- 2 Tablespoons olive oil
- Salt to taste

Preheat oven to 350°.

Grease a 9 or 10" pie plate with olive oil. Set aside.

In a large skillet sauté onion until soft. Add ground turkey or beef, and 3/4 cup of the tomato paste. Add half the pasta water and stir well. Season with salt, to taste. Consistency should be like a thick Bolognese sauce, add more cooking water as needed.

In a large bowl, mix together the cooked spaghetti, eggs, Parmesan cheese, 1 cup of the mozzarella, and 1/4 cup of the tomato paste.

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Spread half of the meat mixture over the bottom of the pan. Add the spaghetti mixture and press it down to level it. Top with the remaining meat mixture, then scatter the remaining mozzarella cheese on top.

Bake the pie in the oven for 30-35 minutes. Remove from the oven and let sit about 10 minutes. Use a sharp knife or pizza slicer to cut into wedges like a pie.

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