

Introduction

Spaghetti Pie is a delightful and unique twist on the traditional pasta dish that combines elements of both spaghetti and savory pie. If you're looking for a hearty, comforting meal that's perfect for family dinners or potlucks, this recipe is just the ticket. Its crispy crust, gooey cheese, and flavorful meat sauce make it a crowd-pleaser that will quickly become a favorite in your household. Join us as we delve into the steps of creating this culinary masterpiece, showing you how to make a Spaghetti Pie that's sure to impress.

Detailed Ingredients

To make a delicious Spaghetti Pie, you'll need the following ingredients:

- 6 ounces spaghetti
- 2 tablespoons butter
- 1/3 cup grated Parmesan cheese
- 2 well-beaten eggs
- 1 cup cottage cheese
- 1 pound ground beef
- 1/2 cup chopped onion
- 1/4 cup chopped green bell pepper
- 1 cup tomato sauce
- 1 teaspoon sugar
- 1 teaspoon dried oregano
- 1/2 teaspoon garlic salt
- 1 cup shredded mozzarella cheese

Prep Time, Cook Time, Total Time, Yield

Prep Time: 15 minutes

Cook Time: 20 minutes

Bake Time: 20 minutes

Total Time: 55 minutes

Yield: 6 servings

Detailed Directions and Instructions

1. Preheat your oven to 350°F (175°C).
2. Cook the spaghetti in a large pot of boiling salted water until al dente, according to package directions. Drain well and return to the pot.
3. Stir in the butter, Parmesan cheese, and beaten eggs until the spaghetti is evenly coated.
4. Transfer the spaghetti mixture into a greased 10-inch pie plate, using a spoon to press it down and shape it into a crust that covers the bottom and sides of the plate.
5. Spread the cottage cheese over the bottom of the spaghetti crust to form an even layer.
6. In a large skillet over medium heat, cook the ground beef, onion, and green bell pepper until the meat is browned and the vegetables are tender. Drain any excess fat.
7. Stir in the tomato sauce, sugar, oregano, and garlic salt. Let the mixture simmer for 5 minutes, allowing the flavors to meld together.
8. Pour the meat sauce over the cottage cheese layer in the pie plate, spreading it out evenly.
9. Sprinkle the shredded mozzarella cheese over the top of the pie.
10. Bake in the preheated oven for 20 minutes, or until the cheese is melted and bubbly.

Notes

- You can substitute the ground beef with ground turkey or even a plant-based meat substitute for a different protein option.
- Feel free to add more vegetables to the meat sauce, such as mushrooms or

zucchini, to increase the nutritional value and add more flavors.

- If you don't have cottage cheese, ricotta cheese is a great alternative.

Cook Techniques

This recipe employs several cooking techniques:

- Boiling: Preparing the spaghetti by boiling it until it reaches the desired tenderness.

- Sautéing: Cooking the beef and vegetables until the meat is browned and the vegetables are softened.

- Baking: Combining all elements and baking in the oven to achieve a cohesive dish with a crispy crust and melted cheese topping.

FAQ

Question: Can I make Spaghetti Pie ahead of time?

Answer: Yes, you can prepare the Spaghetti Pie ahead of time and refrigerate it before baking. When you're ready to bake, simply pop it in the oven and bake as instructed. You may need to add a few extra minutes to the bake time if starting from a cold state.

Question: Can I freeze Spaghetti Pie?

Answer: Yes, Spaghetti Pie can be frozen. After assembling the pie, wrap it tightly in plastic wrap and then aluminum foil. Freeze for up to 3 months. To bake, thaw the pie overnight in the refrigerator and then bake as directed.

Question: What can I serve with Spaghetti Pie?

Answer: Spaghetti Pie pairs well with a fresh green salad and garlic bread. You might also consider serving it with a side of steamed vegetables or a light soup.

Conclusion

Spaghetti Pie is more than just a meal; it's an experience that brings together the best of spaghetti and savory pies. It offers the comfort of a traditional pasta dish with the unexpected delight of a pie. Whether you're making it for a busy weeknight dinner or a special gathering, this dish is sure to impress and satisfy. Give this recipe a try and enjoy the smiles and full bellies that will result.

More Recipes Suggestions and Combination

1. **Chicken Alfredo Spaghetti Pie**: