

# Three-Cheese Spaghetti Pie



PREPARATION TIME  
15 minutes



COOKING TIME  
35 minutes



PERFECT PARTNER  
garlic bread



Many cheeses can be interchanged in cooking, so take advantage of weekly sales.

For this recipe, you can substitute cottage cheese for the ricotta and Romano cheese for the Parmesan.

## SHOPPING LIST

- ground beef • spaghetti sauce
- ricotta cheese
- mozzarella cheese
- Parmesan cheese

## ON HAND

- egg • spaghetti • dried parsley

# Three-Cheese Spaghetti Pie

## INGREDIENTS

- 6 ounces spaghetti, cooked, drained, rinsed with cold water
- 1 large egg, separated
- $\frac{1}{3}$  cup grated Parmesan cheese
- $\frac{1}{2}$  pound ground beef
- $1\frac{1}{4}$  cups spaghetti sauce
- $\frac{3}{4}$  cup ricotta cheese
- 1 teaspoon dried parsley
- 1 cup shredded mozzarella cheese, divided

SERVES 6

## COOKIN' Express

- Before cooking pasta, rub the sides and top of the pot with a little oil. This step will prevent the water from boiling over the pot.
- Separate the eggs before they come to room temperature—the yolks won't break into the whites quite as easily.

## Make Ahead

Create a hungry-man's pie! Prepare pie shell as recipe directs, then fill with leftover roast chicken, beef or pork for a hearty supper later in the week.

## ♦ VARIATION

For a lighter dish, substitute ground turkey for the beef and 2 egg whites for the egg yolk. Low-fat cheeses are also good choices.

**1** Preheat oven to 375°F. Spray a 9-inch pie plate with cooking spray. Combine spaghetti, egg white and Parmesan in a medium bowl. Press mixture into pie plate to form a pie shell.



**2** Heat a nonstick skillet over medium heat; add beef. Cook, stirring frequently, until beef is brown and crumbly, about 5 minutes. Stir in spaghetti sauce; simmer for 5 minutes. Set aside.

**3** Combine ricotta, egg yolk, parsley and  $\frac{1}{2}$  cup mozzarella in a medium bowl. Spread mixture into spaghetti pie shell.



**4** Spread meat sauce over cheese mixture; top with remaining mozzarella. Cover pie with foil. Bake for 35 minutes, removing foil during the last 10 minutes of cooking. Let stand before serving.