

GRANDMA STYLE SPAGHETTI PIE

By: Simply Creative Chef Rob Scott

Ingredients:

Serves 6-8

Spaghetti, cooked
1 medium onion, diced
3 cloves garlic, smashed and chopped
2 tablespoons extra-virgin olive oil and extra for drizzling
1 raw egg
1 pound mozzarella cheese
1 cup parmesan cheese, freshly grated
3 tablespoons fresh Italian parsley
2/3 cup and 1/2 cup good quality tomato sauce
5 tablespoons melted butter
1/2 cup ricotta cheese
1/4 tsp kosher salt
6 Basil leaves

Directions:

- Boil spaghetti in salted water and cool
- Sauté onion and garlic in olive oil until transparent
- In a large bowl, add spaghetti, onion, and garlic mixture, 1 egg, melted butter, 2/3 cup of sauce, parmesan cheese, ricotta, 8 ounces mozzarella, and kosher salt
- Using your hands, mash the mixture until it becomes a packing consistency
- Pack mixture into 2 9" pans (sprayed)
- Top with 8 ounces of mozzarella cheese
- Using a tablespoon, dollop the remaining tomato sauce over the spaghetti pies
- Sprinkle top with parmesan cheese
- Drizzle a little olive oil top
- Sprinkle top with a pinch of kosher salt
- Bake in a 375 degree F oven for 35-40 minutes
- Let sit for 5 minutes and top with fresh parsley and basil

***Additional mix-ins – sun-dried tomatoes, roasted red peppers, cooked ground beef, pepperoni