
Spaghetti Pie III

Ethel Vander Weide

Nettles Island Cooking in Paradise - 2014

1 to 1-1/4 pound ground beef
1 jar (26 ounce) spaghetti sauce
7 ounces spaghetti (uncooked)
2 tablespoons margarine
1 cup grated Parmesan cheese
2 eggs, well beaten
1 cup cottage cheese or Ricotta
1 cup shredded mozzarella cheese

In a skillet, brown the ground beef. Drain.

Add the spaghetti sauce and simmer until warm. Set aside.

Cook the spaghetti until tender. Drain. Stir in the margarine.

In a separate bowl, beat the eggs. Add the parmesan cheese to the eggs. Combine with the spaghetti.

Place the mixture in a ten-inch glass pie plate, forming a crust on the bottom and up the sides. Bake in the microwave for 2 minutes on HIGH.

Spread the cottage cheese over the spaghetti. Cover with an even layer of the meat sauce.

Bake at 350 degrees for 30 minutes.

Remove from the oven and add the mozzarella cheese. Return to the oven until the cheese melts.

Pasta

Per Serving (excluding unknown items): 2051 Calories; 157g Fat (68.9% calories from fat); 113g Protein; 46g Carbohydrate; 8g Dietary Fiber; 781mg Cholesterol; 3756mg Sodium. Exchanges: 15 Lean Meat; 7 1/2 Vegetable; 22 1/2 Fat.