

Recipe

Spaghetti Pie

Spaghetti is a go-to for every family... But the same old foods get boring after a while. Why not try a fun spin on an old favorite? The comforting mixture of cheese, eggs, spices, and pasta sauce will remind you of ever thing you love about spaghetti, but the fun presentation will liven up any dinner party!

Shop at Dollar Tree – Here's What You'll Need:

- 12 oz. Spaghetti
- 1/2 C Parmesan Topping
- 2 Eggs, Beaten
- 1 tsp. Italian Seasoning
- 1/2 tsp Garlic Powder
- 6 oz. Cream Cheese
- 1/2 C Sour Cream
- 2 1/2 C Shredded Mozzarella
- 1 Jar Pasta Sauce



Easy Step-by-Step Directions:

1. Preheat oven to 375 degrees.
2. Grease a 9 - 10" pie plate.
3. Cook spaghetti according to package directions.
4. While the spaghetti is cooking, blend eggs, parmesan, spices, and cream cheese until well mixed. It's OK if there are a few small lumps.
5. Drain spaghetti well and mix thoroughly with the egg/cheese mixture.
6. Press into pie plate.
7. Layer sour cream, then 3/4 C of the pasta sauce, then mozzarella over the spaghetti mixture.
8. Bake at 375 degrees for 30 minutes or until cheese is lightly browned.
9. Allow to cool for 5-10 minutes, then top with more sauce and serve!

Fun Tip:

- Add your favorite (cooked) meats and veggies either in the sauce or under the mozzarella for even more flavor.