

Beef

Spaghetti Pie

Better Homes and Gardens All-Time Favorite Casserole Recipes

Servings: 6

6 ounces spaghetti
2 tablespoons butter or margarine
2 eggs, beaten
1/3 cup grated Parmesan cheese
1 cu (8 oz) cream-style cottage cheese
1 pound ground beef or bulk pork sausage
1/2 cup onion, chopped
1/4 cup green pepper, chopped
1 can (8 oz) tomatoes (undrained), cut up
1 can (6 oz) tomato paste
1 teaspoon sugar
1 Teaspoon dried oregano, crushed
1/2 teaspoon garlic salt
1/2 cup (2 oz shredded mozzarella cheese

Preheat oven to 350 degrees.

Cook spaghetti according to package directions; drain (about 3 cups). Stir butter or margarine into hot spaghetti; stir in beaten eggs and Parmesan cheese. Form spaghetti mixture into a "crust" in a greased 10-inch pie plate. Spread with cottage cheese.

In a skillet, cook ground meat, onion and green pepper until meat is brown and vegetables are tender. Drain off fat. Stir in undrained tomatoes, tomato paste, sugar, oregano and garlic salt; heat through.

Place meat mixture into spaghetti crust. Bake, uncovered, for 20 minutes. Sprinkle with mozzarella cheese; bake until melted, about 5 minutes.

Per Serving (excluding unknown items): 239 Calories; 10g Fat (36.1% calories from fat); 10g Protein; 28g Carbohydrate; 2g Dietary Fiber; 93mg Cholesterol; 522mg Sodium. Exchanges: 1 1/2 Grain(Starch); 1 Lean Meat; 1 Vegetable; 1 1/2 Fat; 0 Other Carbohydrates.