

Family Spaghetti Pie

Weekly Ad
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Servings: 6

8 ounces uncooked spaghetti
1 pound ground beef
1 jar (24 ounces) traditional or mushroom spaghetti sauce
1/2 cup grated Parmesan cheese
1 egg, beaten
1 tablespoon olive oil
1 cup ricotta cheese
1/2 cup shredded mozzarella cheese

Preparation Time: 20 minutes**Cook Time: 30 minutes**

Cook and drain the spaghetti according to package directions.

Preheat the oven to 350 degrees.

While the oven is heating, season the beef with salt and pepper. Cook the beef in a ten-inch skillet over medium-high heat until well browned, stirring often to separate. Pour off any fat. Stir in the sauce.

Place the spaghetti, Parmesan cheese, egg and oil in a medium bowl. Toss to coat. Spread the spaghetti mixture on the bottom and up the sides of a greased ten-inch pie plate. Layer with the ricotta cheese and the beef mixture.

Bake for 30 minutes or until the spaghetti crust is lightly browned. Sprinkle with the mozzarella cheese. Let stand for 5 minutes and cut into wedges to serve.

Per Serving (excluding unknown items): 399 Calories; 33g Fat (74.8% calories from fat); 23g Protein; 2g Carbohydrate; 0g Dietary Fiber; 134mg Cholesterol; 261mg Sodium. Exchanges: Lean Meat; 4 1/2 Fat.