

# Macaroni Pie

*Tony Scotto - New York, NY  
Relish Magazine - Adapted from MarioBatali.com*

*1 pound dry linguine, broken in half  
1/4 cup (1/2 stick) butter  
1 small white onion, diced  
1 tub (8 ounce) burrata cheese,  
chopped  
2 cups whole-milk ricotta  
1 cup Parmigiano-Reggiano cheese,  
grated  
1 cup parsley, chopped  
3 tablespoons chives, chopped  
2 eggs  
1 teaspoon freshly ground black  
pepper*

Preheat the oven to 350 degrees.

Butter a two-quart baking dish OR deep nine-inch ovenproof skillet.

Cook the pasta according to package directions until al dente. Drain and place the pasta in a large bowl. Toss with butter and let cool to almost room temperature.

Add the onion, burrata cheese, ricotta, Parmigiano-Reggiano cheese, parsley, chives and eggs. Stir well. Place in the prepared pan.

Bake about 20 minutes until golden brown. (The pie will be crispy on the outside and soft on the inside.)

Remove from the oven and sprinkle pepper on top.

Let rest about 30 minutes. Cut into wedges to serve.

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Per Serving (excluding unknown items): 423 Calories; 34g Fat (70.2% calories from fat); 16g Protein; 16g Carbohydrate; 5g Dietary Fiber; 486mg Cholesterol; 412mg Sodium. Exchanges: 0 Grain(Starch); 1 1/2 Lean Meat; 2 1/2 Vegetable; 5 1/2 Fat.

Pasta

## Per Serving Nutritional Analysis

Calories (kcal):	423	Vitamin B6 (mg):	.3mg
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% Calories from Fat:	70.2%
% Calories from Carbohydrates:	14.7%
% Calories from Protein:	15.2%
Total Fat (g):	34g
Saturated Fat (g):	18g
Monounsaturated Fat (g):	11g
Polyunsaturated Fat (g):	2g
Cholesterol (mg):	486mg
Carbohydrate (g):	16g
Dietary Fiber (g):	5g
Protein (g):	16g
Sodium (mg):	412mg
Potassium (mg):	700mg
Calcium (mg):	181mg
Iron (mg):	7mg
Zinc (mg):	2mg
Vitamin C (mg):	93mg
Vitamin A (i.u.):	4871IU
Vitamin A (r.e.):	706RE

Vitamin B12 (mcg):	1.3mcg
Thiamin B1 (mg):	.2mg
Riboflavin B2 (mg):	.6mg
Folacin (mcg):	171mcg
Niacin (mg):	1mg
Caffeine (mg):	0mg
Alcohol (kcal):	0
% Refuse:	0.0%

## Food Exchanges

Grain (Starch):	0
Lean Meat:	1 1/2
Vegetable:	2 1/2
Fruit:	0
Non-Fat Milk:	0
Fat:	5 1/2
Other Carbohydrates:	0

## Nutrition Facts

### Amount Per Serving

<b>Calories</b>	423	Calories from Fat: 297
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### % Daily Values\*

<b>Total Fat</b>	34g	52%
Saturated Fat	18g	88%
<b>Cholesterol</b>	486mg	162%
<b>Sodium</b>	412mg	17%
<b>Total Carbohydrates</b>	16g	5%
Dietary Fiber	5g	19%
<b>Protein</b>	16g	
<b>Vitamin A</b>		97%
<b>Vitamin C</b>		154%
<b>Calcium</b>		18%
<b>Iron</b>		37%

\* Percent Daily Values are based on a 2000 calorie diet.