GRANDMA STYLE SPAGHETTI PIE

By: Simply Creative Chef Rob Scott

**Ingredients:** Serves 6-8

Spaghetti, cooked

1 medium onion, diced

3 cloves garlic, smashed and chopped

2 tablespoons extra-virgin olive oil and extra for drizzling

1 raw egg

1 pound mozzarella cheese

1 cup parmesan cheese, freshly grated

3 tablespoons fresh Italian parsley

2/3 cup and ½ cup good quality tomato sauce

5 tablespoons melted butter

½ cup ricotta cheese

¼ tsp kosher salt

6 Basil leaves

**Directions:**

* Boil spaghetti in salted water and cool
* Sauté onion and garlic in olive oil until transparent
* In a large bowl, add spaghetti, onion, and garlic mixture, 1 egg, melted butter, 2/3 cup of sauce, parmesan cheese, ricotta, 8 ounces mozzarella, and kosher salt
* Using your hands, mash the mixture until it becomes a packing consistency
* Pack mixture into 2 9” pans (sprayed)
* Top with 8 ounces of mozzarella cheese
* Using a tablespoon, dollop the remaining tomato sauce over the spaghetti pies
* Sprinkle top with parmesan cheese
* Drizzle a little olive oil top
* Sprinkle top with a pinch of kosher salt
* Bake in a 375 degree F oven for 35-40 minutes
* Let sit for 5 minutes and top with fresh parsley and basil

\*\*\*Additional mix-ins – sun-dried tomatoes, roasted red peppers, cooked ground beef,

 pepperoni