

## Spaghetti Pie

### Ingredients

- 1 lb. ground beef
- 1 cup chopped onion
- 6 oz. angel hair pasta
- 1 15oz. can diced tomatoes
- 1 6 oz. can tomato paste
- 1 cup small curd cottage cheese
- 3 eggs, separated
- 2/3 cup grated parmesan, separated
- 2 cloves garlic, separated
- 1 cup shredded mozzarella, separated
- Italian seasonings
- butter or margarine

### Directions

1. Cook pasta according to package instructions. Drain.
2. Brown ground beef and onion together in skillet. Drain.
3. Peel and chop garlic cloves.
4. In a bowl, mix diced tomatoes, tomato paste and 1/2 chopped garlic. Add mixture

to ground beef in skillet and simmer for 5 minutes.

5. In a bowl, beat 2 eggs with a fork, then add 1/3 cup grated parmesan and remaining chopped garlic. Add this mixture to cooked pasta and blend well.
6. Butter 9" pie pan or plate. Add pasta mixture to pie pan, forming into a pie-style crust with hollowed out center.
7. In a bowl, beat remaining 1 egg with a fork, then add cottage cheese, 1/3 grated parmesan and italian seasonings. Mix well.
8. Spread cottage cheese mixture over pasta. Sprinkle 1/2 cup shredded mozzarella over cottage cheese mixture.
9. Add ground beef mixture on top. It's okay if this forms a larger mound in the middle.
10. Bake uncovered at 350 F. for 30 minutes.
11. Remove from oven and sprinkle remaining 1/2 cup mozzarella over the top. Return to oven for appx. 5 minutes till cheese melts.
12. Remove from oven and let cool for 5-10 minutes. Slice into pie-shaped wedges and serve.

Serves 4-6.

*Submitted by Deborah Whipp*