

Simple spaghetti supper



"Are you bringing your spaghetti pie?" That's the question Barbara Robbins of Delray Beach, Florida, always gets asked. Since

she first made the pie for a small dinner party over ten years ago, her family and friends have been big fans of this hearty Italian dish. Barbara passed the recipe on to her children, who now make it for their own kids.

baked spaghetti pie

Prep 30 minutes plus standing

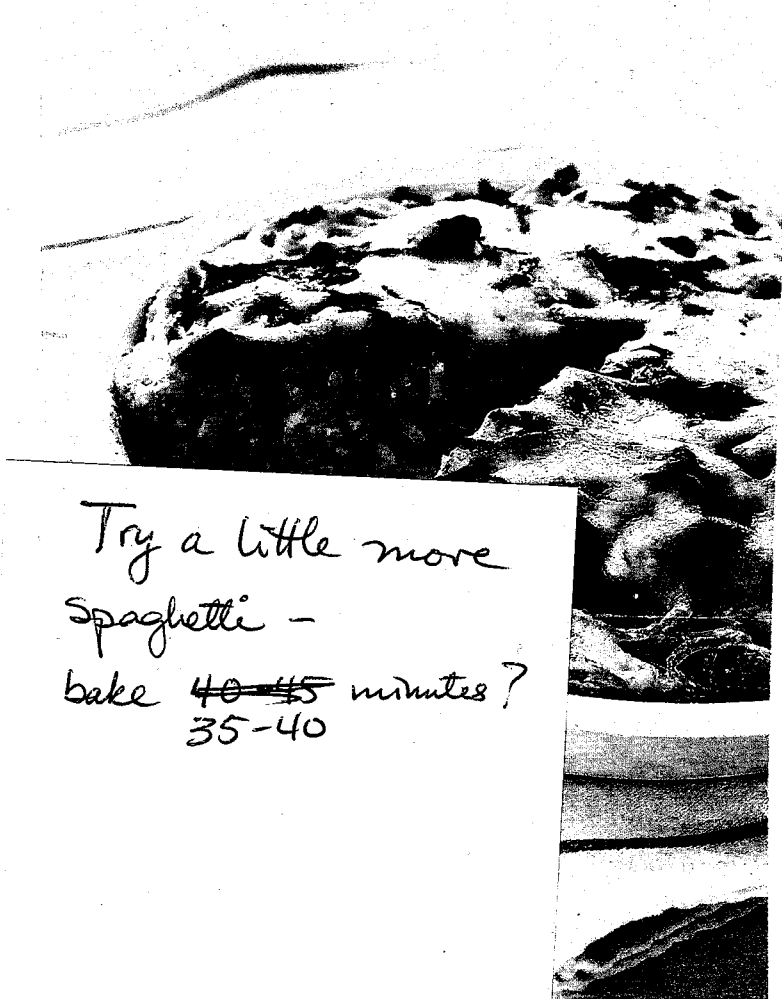
Bake 25 minutes

Makes 6 main-dish servings

- ½ pound spaghetti
- 2 large eggs
- 1 container (15 ounces) part-skim ricotta cheese
- ¾ cup plus 2 tablespoons grated Parmesan or Romano cheese
- 1 cup marinara sauce
- ½ cup shredded mozzarella cheese

1. Cook spaghetti according to package directions; drain.
2. Meanwhile, preheat oven to 350°F. Grease 9-inch glass pie plate. In large bowl, with fork, beat eggs. Stir in ricotta and ¾ cup Parmesan until blended.
3. Add spaghetti to ricotta mixture and stir until well coated. Transfer spaghetti mixture to prepared pie plate; top with marinara sauce. Sprinkle with mozzarella and remaining 2 tablespoons Parmesan.
4. Bake pie 25 minutes. Remove from oven and let stand 10 minutes for easier serving. Cut into wedges to serve.

>> Each serving: About 365 calories, 23 g protein, 36 g carbohydrate, 14 g total fat (8 g saturated), 2 g fiber, 107 mg cholesterol, 550 mg sodium.



Try a little more
Spaghetti -
bake ~~40-45~~ minutes?
35-40

For your easiest meal ever: new no-cook sauces!

Want a jarred sauce that tastes homemade? Try the new Sacla Italia spoon-and-serve pasta and pesto sauces (about \$5 a jar). They're so intense that you need only a spoonful to toss with a bowl of penne. And they're simple to use—just mix with hot pasta. Our favorite was the Pepper & Eggplant. We also liked Sacla's more traditional Whole Cherry Tomato sauces. At grocery stores or www.mybrandsinc.com—search for Sacla. ▶

