

# Spaghetti Pie - SLOW COOKER

Serves 6

- |                                             |                              |
|---------------------------------------------|------------------------------|
| 1 pound ground beef                         | 6 ounces uncooked spaghetti  |
| ½ onion, chopped                            | 2 tablespoons butter         |
| ½ green bell pepper, chopped                | ½ cup grated Parmesan cheese |
| 14.5-ounce can Italian-style diced tomatoes | 2 well-beaten eggs           |
| 6-ounce can tomato paste                    | 1 cup ricotta cheese         |
| 1 teaspoon sugar                            | ¾ cup shredded mozzarella    |
| 2 teaspoons Italian seasoning               | Sripped parsley, optional    |
| ½ teaspoon garlic salt                      |                              |

1. Preheat oven to 350 degrees. Brown ground beef, onion and green bell pepper. Drain, if needed.

2. Stir in diced tomatoes, tomato paste, sugar, Italian seasoning and garlic salt. Heat thoroughly, stirring occasionally, until bubbly.

3. Cook spaghetti according to package directions and drain. Stir butter into hot spaghetti. Stir in Parmesan and eggs. Form spaghetti mixture into a "crust" in glass pie plate.

4. Microwave spaghetti on high, uncovered, for two minutes. Spread ricotta cheese over bottom of spaghetti "crust," then fill pie with tomato mixture. Top with mozzarella.

5. Bake uncovered in oven for 20 minutes or until mozzarella cheese is melted.

— Contributed by Kathy Chambers-Lowenstein