SPAGHETTI PIE ○ Cook 12 oz. spaghetti – Save ½ cup cooking water

○ 1 small yellow onion, chopped finely ○ 3 large eggs

 $\circ \ 1 \ cup \ tomato \ paste, divided \\ \circ \ 1 \ cup \ grated \ parmesan \ cheese$ $\circ \ 1 \ '\ 2 \ cup \ shredded \ mozzarella$

• 2 tablespoons olive oil • Salt to taste

PREHEAT OVEN TO 350.

1. Saute onions until soft. Add meat, + ¾ cup of tomato paste. Add half the reserved pasta water & stir. Season with salt. Consistency should be like thick Bolognese sauce. Add more cooking water as needed. 2. In large bowl, mix together cooked spaghetti, eggs, parmesan, 1 cup of mozzarella, and ¼ cup tomato paste. 3. Grease pie pan with olive oil. 4. Spread half meat mixture over bottom. 5. Add spaghetti mixture, press to level. 6. Top with remaining meat mix; scatter mozzarella on top. 7. Bake 30-35 min. 8. Remove, let sit 10 min.