

Spaghetti Pie

You'll Need:

12 oz of angel hair pasta.

1 lb. of ground beef.

$\frac{1}{2}$ lb of ground Italian sausage.

1 medium chopped onion.

2 minced cloves of garlic.

1 large egg.

$\frac{1}{4}$ cup of milk.

1 tsp of Italian seasoning.

24 oz of pasta sauce.

8 oz of tomato sauce.

$\frac{1}{2}$ cup of freshly grated parmesan cheese and more for topping.

2 cups of shredded mozzarella cheese.

1,9" refrigerator pie crust

How to:

Preheat the oven to 350° and lightly spray a 9×13 pan with cooking spray.

First, cook the pasta according to the package instructions.

In a skillet, brown the ground beef and sausage until broken up and cooked through. Drain and add in the onion and cook for 4 more minutes. Add in garlic and cook for 1 minute.

Add in the pasta sauce, tomato sauce and $\frac{1}{2}$ cup of parmesan cheese. Turn off the heat.

Once the pasta is cooked through, drain it and mix it with the egg, milk and italian seasoning and coat.

Spread half the pasta in the pan, top with half the meat and add 1 cup of cheese. Repeat the layers.

Slice the pie crust into 1" strips and lay over the cheese

horizontally trimming to fit.

Sprinkle parmesan cheese over the top and bake for 25 minutes.
Enjoy!

Easy, peasy and yummy! This spaghetti pie is rich of flavors, it's very simple and easy to make and you will love it! Let me know what you think about it.