

Meat sauce spaghetti pasta pie

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You may not be familiar with meat sauce spaghetti pasta pie, but it's definitely one you should try. This delicious and hearty meal takes traditional spaghetti and meat sauce and turns it into a savory pasta pie. My meat sauce pasta pie is a crowd pleaser, perfect for family meals or Saturday night dinner with friends.

It's one of those recipe where all the work is in the prep. Once you have a prep plan in place this baked spaghetti pie comes together quickly. Once it's in the oven you set the timer, and forget about it.

Tips for success with this meat sauce spaghetti pasta pie

Spring form pan: Using a spring form pan ensures clean pie like slices.

Cheese variations: Use provolone or fontina instead of the mozzarella for a delicious twist

Meat option: Skip the ground beef when you make the sauce and use Italian sausage instead, mild or spicy.

A baked spaghetti pasta pie is the ultimate Italian comfort dish. Whether you're serving it fresh straight from the oven or enjoying leftovers, this dish is a timeless crowd -pleaser

that celebrates the essence of Italian home cooking. Pair it with a crisp salad and warm garlic bread, and you have a meal that's better than takeout from your own kitchen.

Ingredients

- 1 lb. spaghetti
- 2 Tbsp olive oil
- 2 Tbsp. minced garlic
- 1 Tbsp. red pepper flakes
- 1/2 cup chopped onion
- 1/2 lb. lean ground beef
- 1 cup diced pancetta
- 2 cups tomato sauce
- 2 cups crushed tomatoes
- 1 cup water
- 1Tbsp. Italian seasoning
- 1 Tbsp. chopped Italian parsley
- 4 eggs
- 1 cup grated parmesan cheese
- 2 cups shredded mozzarella

Instructions

1. Start by making the meat sauce: in a stock pot saute the onion, garlic and red pepper flakes until soft and translucent. Then add in the tomatoes, Italian seasoning and water, cover and simmer for 1 hour
2. In the meantime cook the spaghetti half way drain and set in a bowl. In a separate bowl whisk the eggs along with the parmesan cheese, 1 cup of the mozzarella and Italian parsley.
3. Pour the egg mixture over the cooked spaghetti mix to combine. Then add the meat sauce to the spaghetti, mix well this into a lightly greased 8 inch spring form pan. Top with the remaining shredded mozzarella.

4. Bake in a preheated 375- degree oven for 35-45 minuets.
Let cool slightly before removing from the pan.
ENJOY!!!!