

KID CHEFS



Cheesey Spaghetti Pie

Ingredients

- Pam spray
- Shredded Mozzarella | 8oz
- Half & Half | 1.5 cups
- Grated or Shredded Parmesan | 4oz
- Ground Pepper | 1tsp
- Salt | 1.5tsp
- Dry Spaghetti Pasta | 12oz
- Ricotta cheese | 8oz
- Large eggs | 3ea
- Olive oil | 2Tbsp

Yield: 4 portions



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By Step Video!



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Step 1

- Get your work station ready! Wash your hands and counter.
- Preheat oven to 375 degrees
 - Spray PAM into spring form pan, pie pan or a 9x13 pan will also work
 - Boil 4-5 quarts of water
 - Add Spaghetti to boiling water, cook for 8-10 minutes
 - Once Pasta is fully cooked, turn the stove down to a simmer
 - Pull pasta out of water with tongs to drain
 - Reserve water and set pasta aside



Step 2

- Mix mozzarella, parmesan, Half & Half with salt & pepper in a metal or glass bowl
- Place bowl of cheese mix over the simmering pasta water
- Stir mix until the cheese has melted, once melted pull off pot
- Whisk in ricotta & then gradually whisk in one egg at a time

Step 3

- Combine cooked pasta & cheese mix
- Add to the sprayed pan
- Top with the remaining cheese mix and any additional cheese you want
- Bake at 375 degrees for 35-45 minutes
- Let cool for 10-15 minutes before cutting

