SPAGHETTI PIE

We take ordinary ingredients and reshape them into a crusty, yummy, cake-like treat you can make, reheat, freeze, take to a neighbor: enjoy.

Here is the whole recipe:

**INGREDIENTS:**

Nonstick cooking spray, for greasing the pan

Kosher salt and freshly ground black pepper

1 pound spaghetti

1 pound ground beef (85 percent lean) Or ground bison, ground chicken or turkey or Italian sausage

1 tablespoon olive oil

1 medium yellow onion, chopped

2 cups marinara sauce, homemade or store-bought (I like Rao's)

1/2 cup whole-milk ricotta cheese or cottage cheese

2 tablespoons minced fresh basil

3 large eggs

1/2 cup plus 2 tablespoons grated Parmesan

1 cup shredded mozzarella

**DIRECTIONS:**

1. Preheat the oven to 350 degrees F. Grease a 9-by-3-inch cake pan with cooking spray.
2. Bring a large pot of salted water to a boil. Add the spaghetti **and cook for 3 to 4 minutes less** than the package recommends, so that it is very al dente. Drain and reserve.
3. In a large skillet over medium-high heat, brown the beef, 5 to 8 minutes; season with salt and pepper. Transfer the beef to a paper towel-lined plate to drain. Wipe the skillet clean with a paper towel. Heat the olive oil in the skillet over medium heat and sauté the onions until translucent, 4 to 5 minutes. Set aside.
4. In a large bowl, whisk together the marinara, ricotta, basil, eggs, 1/2 cup of the Parmesan, 1 teaspoon salt and 1/4 teaspoon pepper. Add the cooked spaghetti, beef and onions and toss to evenly coat. Transfer to the prepared pan, top with the mozzarella and sprinkle with the remaining 2 tablespoons Parmesan.
5. Bake until the cheese is bubbling and golden brown, 25 to 30 minutes. Let rest for 5 minutes, then cut into wedges and serve.
6. This freezes well. Bake, cool, wrap well. Defrost in the refrigerator and place in a 250\* oven for 15 minutes.