

Spaghetti Pie

**A fun and YUMMY dinner for kids. :)

Ingredients

1 (6 ounce) package spaghetti
2 tablespoons butter (or margerine)
1/3 cup grated Parmesan cheese
2 eggs, beaten
1 pound ground turkey with Italian flavoring
1/2 cup chopped onion
1 clove garlic, minced
1 (14.5 ounce) can diced tomatoes
1/2 (6 ounce) can tomato paste
1 teaspoon white sugar
1 teaspoon dried oregano
1 teaspoon dried basil
Salt & Pepper to taste
1 cup cottage cheese
1/2 cup shredded mozzarella cheese

Directions

Cook and drain spaghetti. Stir in butter, parmesan cheese and eggs, while spaghetti is hot. Form spaghetti mixture into a crust in a buttered 10 inch glass pie plate or other glass pan.

Preheat oven to 350 degrees F (175 degrees C).

In a skillet cook the turkey, onion, and garlic. Drain off the fat and stir in the undrained tomatoes, tomato paste, sugar, oregano and basil. Heat through then add salt and pepper to taste.

Spread cottage cheese over the spaghetti crust then pour in the beef and tomato mixture.

Bake at 350 degrees F for 20 minutes. Sprinkle mozzarella cheese over the top of the pie then bake for 5 minutes longer, until cheese melts.