

SPAGHETTI PIE

This is a fun twist on traditional spaghetti. Cool for kids.

Serves 4 to 6

Pasta Crust

salt

4 ounces vermicelli, broken into 2-inch pieces

1 garlic clove, minced

2 tablespoons unsalted butter

1 cup grated Parmesan cheese

1 large egg, beaten

1 tablespoon minced fresh basil or 1 teaspoon dried

Filling

2 teaspoons vegetable oil

1 small onion, chopped fine

1/2 pound 90% lean ground beef

1 (15-ounce) can tomato sauce

3 tablespoons tomato paste

1 teaspoon sugar

1 tablespoon minced fresh basil or 1 teaspoon dried

salt and pepper

1 cup whole milk ricotta cheese

1 large egg

1 teaspoon dried oregano

1-1/2 cups shredded whole milk mozzarella cheese

Adjust oven rack to lowest position and heat oven to 350 degrees. Bring 2 quarts of water to boil in large saucepan. Add 1 teaspoon salt and vermicelli and cook until al dent. Drain well.

Combine cooked vermicelli, garlic, butter, Parmesan, egg and basil in medium bowl. Press mixture into deep 10-inch pie plate. Bake until crust has set, 15 to 20 minutes. Cool while making filling.

Heat oil in large skillet over medium heat until shimmering. Add onion and cook until softened, about 4 minutes. Add beef and cook until lightly browned, 6 to 8 minutes. Drain off any excess fat. Stir in tomato sauce, tomato paste and sugar and simmer until thickened, about 3 minutes. Stir in basil and season with salt and pepper.

Stir ricotta, egg, and oregano together in small bowl. Spread ricotta mixture over pasta crust. Top with meat sauce and sprinkle with mozzarella. Bake until golden brown on top, about 25 minutes. Cool for 15 minutes. Slice into wedges and serve.