

SPAGHETTI PIE

1 large (900 g) package spaghetti
½ cup non-hydrogenated margarine
3 beaten eggs
½ cup Parmesan cheese

1.5 kg lean ground beef
2 onions, chopped
1 green pepper, chopped
2 large (680 ml) cans tomato sauce
1 large (13 oz/369 ml) can tomato paste
1 tsp garlic powder
1 tbsp sugar
1 tbsp oregano

3 cups cream-style cottage cheese
1 cup grated mozzarella cheese

Cook and drain spaghetti
Mix in margarine, eggs, and Parmesan cheese

Brown meat and onions
Add green pepper when nearly done; drain fat
Stir tomato sauce, tomato paste, sugar and spices into meat mixture.

Pour half of the spaghetti mixture into a large, greased roaster
Spread half of the cottage cheese over the spaghetti mixture
Pour half of the meat mixture over all
Repeat layers – spaghetti, cottage cheese, and meat
(If you are making this ahead, stop here and chill)

Bake 350 degrees for 1 hour (longer if it's been chilled)
Sprinkle with mozzarella cheese after the casserole is fully cooked
Remember to bring it hot!