

# Tim Farmer's Country Kitchen

## SPAGHETTI PIE (BAKED SPAGHETTI)

*Oil*

*½ onion, chopped*

*1 shallot, chopped*

*1-2 cloves of garlic*

*½ pound Italian sausage*

*½ pound ground beef*

*Large can diced tomatoes + 2*

*tablespoons Italian seasoning*

*½ cup tomato sauce*

*Fresh basil and oregano*

*2 tablespoons basil pesto*

*1 tablespoon butter*

*Cooked spaghetti noodles*

*Parmesan cheese*

*2 eggs*

*1 cup ricotta*

*Mozzarella cheese*



Add oil to the pan over medium heat. Add onions and cook until translucent. Stir in garlic for 2-3 minutes. Add in meat and stir until cooked. Drain meat if needed. Stir in diced tomatoes, sauce, herbs and pesto. In separate pan, add in cooked spaghetti and butter. Stir until butter is melted. Beat 2 eggs and stir into noodles, adding parmesan cheese and herbs if desired. Top with ricotta cheese and sauce mixture. Cover with mozzarella and parmesan cheese. Cover and cook 350 degrees for 20 minutes.

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