
Spaghetti Pie

Ingredients

4-ounces uncooked thin spaghetti
1 egg
¼ C grated Parmesan cheese
1 t Italian seasoning
2/3 C ricotta cheese
½ pound lean ground turkey
1 t chili powder
¼ t crushed fennel seeds
¼ t black pepper
1/8 t ground coriander
1 can (14½-ounces) diced tomatoes, undrained
1½ C sliced fresh mushrooms
1 c chopped onion
1 can (8-ounces) tomato sauce
¼ C tomato paste
1 clove garlic, minced
2 t dried basil
1 C (4-ounces) shredded Mozzarella cheese

Procedure

Cook spaghetti according to package directions, omitting salt. Drain and rinse well under cold water until pasta is cool; drain well. Beat egg, Parmesan cheese and Italian seasoning lightly in medium bowl. Add spaghetti; blend well. Spray deep 9" deep-dish pie plate with nonstick cooking spray. Place spaghetti mixture in pie plate. Press onto bottom and up side of pie plate. Spread ricotta cheese on spaghetti layer. Preheat oven to 350°F. Combine turkey, chili powder, fennel seeds, pepper and coriander in medium bowl. Spray large nonstick skillet with nonstick cooking spray; heat over medium heat until hot. Cook and stir turkey mixture until turkey is no longer pink, stirring to break up meat. Add remaining ingredients except mozzarella cheese. Cook and stir until mixture boils. Spoon mixture over ricotta cheese in pie plate. Cover pie plate with foil. Bake 20 minutes. Remove foil. Sprinkle with mozzarella cheese; bake 5 minutes or until cheese is melted. Let stand 10 minutes. Cut into 6 wedges to serve.

