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Spaghetti Pie

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Spaghetti Pie

**INGREDIENTS:**
- 6 ounces spaghetti
- 2 tablespoons butter/margarine
- ½ cup grated Parmesan cheese
- 2 well-beaten eggs
- 1 pound ground beef or pork sausage
- ½ cup chopped onion
- ¼ cup green pepper
- 8-ounce can tomatoes, cut up, undrained
- 6-ounce can tomato paste
- 1 teaspoon sugar
- 1 teaspoon dried oregano, crushed
- ½ teaspoon garlic salt
- 1 cup cottage cheese
- ½ cup shredded mozzarella cheese

**DIRECTIONS:** Cook and drain spaghetti. Stir in butter/margarine, Parmesan cheese, and eggs. Form mixture in a crust in a buttered 10” pie plate. In skillet, cook ground beef/sausage, onion, and green pepper until meat is browned and veggies tender. Drain off fat, stir in undrained tomatoes, paste, sugar, oregano, and garlic salt. Heat through. Spread cottage cheese over bottom of crust. Fill pie with tomato mixture. Bake uncovered in a 350°F oven for 20 minutes. Sprinkle with mozzarella cheese, bake another five minutes until melted.