



**Name:** Ariana Gagliardi

**Recipe Title:** Spaghetti Pie

**Recipe Ingredients:**

- 1 lb Spaghetti
- 1 lb Sweet Italian Sausage with fennel
- 6 eggs
- Pinch of Salt & Pepper
- Parmesan Cheese

**Recipe Instructions:**

1. Boil and cook spaghetti according to box instructions
2. Remove sausage from casing, break up and brown in a large non-stick frying pan
3. Crack and mix eggs in bowl with pinch of salt and pepper and let sit
4. Once browned, drain most of the grease from sausage
5. Drain spaghetti, return to pot
6. Flatten sausage evenly at bottom of pan
7. While both still hot, cover sausage with spaghetti and toss together evenly
8. Pour mixed eggs over pasta (pour slowly to cover entire mixture)
9. Cover with lid and cook on low heat to cook egg all the way through
10. Cook the one side for about 10-12 mins on low heat
11. Remove lid and use a spatula to gently separate from side of pan all the way around
12. Place a plate upside down on top of pan and flip the mixture onto plate (hold pan and plate tightly together)
13. Once flipped onto plate, slide mixture back into pan and cook for another about 10-12 mins on other side

- 14.** Once cooked, turn off heat and sprinkle grated parmesan cheese over top
- 15.** Slice into pieces and serve