



Cheesy Spaghetti Pie

Mix up your usual spaghetti night! Made with [Pamela's Spaghetti](#).

Ingredients

- 1 (8 oz) box [Pamela's Gluten Free Spaghetti](#)
- 2 tsp salt
- 2 tsp olive oil
- 2 cups tomato pasta sauce
- 1 cup ricotta cheese
- ½ cup shredded mozzarella cheese, divided
- ¼ cup shredded Parmesan cheese
- 8 fresh basil leaves, roughly torn

Directions

Pre-heat the oven to 375 degrees and bring a large stock pot full of water to a boil over high heat. When the water is boiling, add the salt and the pasta.

Cook according to package instructions, then drain and transfer to a large bowl. Add the olive oil and toss until pasta is coated. Add the pasta sauce and toss to coat.

In a separate bowl, combine the ricotta, ¼ cup mozzarella and the Parmesan. Stir until combined.

Transfer the pasta to a 9-inch pie pan. Create a shallow well in the center of the pasta and fill with the ricotta mixture.

Sprinkle remaining mozzarella on top and bake for 25 minutes. Switch oven to broil and cook until cheese browns, about 3 minutes.

Allow pie to cool for 20 minutes, then top with fresh basil before serving.

© Pamela's Products, Inc.