

Vegetarian Spaghetti Pie



SERVES: 50 | LIQUID EGGS

Ingredients:

- **2¼ c Sunny Fresh® Liquid Eggs**
- 4 lbs. dried spaghetti
- 4-24 oz. jar seasoned tomato sauce
- 4 T dried Italian seasoning
- 48 oz. Shredded mozzarella, divided

Preparation:

Grease one standard hotel pan. Cook pasta according to package instructions. Drain the cooked pasta and cool under cold running water.

In a large bowl combine cooled noodles, sauce, Italian seasoning, liquid eggs and 16 oz. of mozzarella cheese for filling stirring to mix well.

Season with salt and pepper.

Assembly:

Pour the mixture into prepared pan. Press down to pack the pasta in the pan. Sprinkle remaining 32 oz. of cheese over the top.

Heat and Serve:

Bake at 350°F for 90-105 min. until the edges are crispy, cheese on top is melted and warmed through.

Cool at least 10 min. before cutting and serving.