

Vegetarian Spaghetti Pie



SERVES: 50 | LIQUID EGGS

INGREDIENTS:

4 lbs. dried spaghetti
4-24 oz. jar seasoned tomato sauce
4 T dried Italian seasoning
2¼ c Sunny Fresh® Liquid Eggs
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.