



Spooky Spaghetti Pie

Serves: 5

Prep time: 15 min

Cook time: 35 min

INGREDIENTS:

- 16 ounce package of spaghetti
- 2 tablespoons of olive oil
- 1 jar of tomato pasta sauce
- 2 cups of shredded parmesan cheese
- 2 cups of shredded mozzarella cheese
- 2 mozzarella cheese sticks
- Black olives
- 2 teaspoons of garlic powder
- 1 teaspoon of black pepper
- 1 teaspoon of oregano

TOOLS:

- [Chantal 9½ inch Deep Dish Pie Dish](#)
- [Chantal Induction 21 Steel Ceramic Coated Saucepan \(2 Qt.\)](#)
- Colander





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PROCESS:

1. Heat oven to 400° F. Cook the pasta while the oven heats up according to package instructions; then drain and mix 1 tablespoon of olive oil into pasta.
2. Add in 1 cup of shredded parmesan cheese to the pasta and toss until evenly coated.
3. In your Chantal Saucepan, add sauce, oregano, pepper, and garlic powder. Then simmer on low to medium heat.
4. After the sauce is heated, add one cup of parmesan cheese and stir until almost melted.
5. Brush the inside of the pie dish with olive oil and add the pasta to the pie dish. Top with the sauce and mix into the pasta.
6. Top with shredded mozzarella.
7. Bake for 15 minutes, or until cheese is golden brown and then remove from oven.
8. Slice your cheese sticks into 1 inch rounds and add to the top of the pasta dish; then put back into oven for 2 minutes.
9. Remove from oven, and add a sliced olive to the top of each mozzarella round.
10. Your pasta should be looking right at you! Serve and enjoy!