

Spaghetti Pie

Delicious Spaghetti Pie with layers of pasta, creamy ricotta, and melted cheese. Perfect make-ahead dinner that transforms leftover pasta into magic!

15 min

PREP

35 min

COOK

50 min

TOTAL

8

SERVINGS

Easy

DIFFICULTY

Ingredients

- 1 cup pasta
- 1 egg
- 1 tbsp olive oil
- 1 cup parmesan cheese
- 1 cup ricotta cheese
- 1 cup mozzarella cheese
- 1 cup marinara sauce
- 1 cup parsley
- 1 tsp oregano
- 1 tsp garlic powder
- 1 tsp salt
- 1 tsp black pepper

Instructions

- 1 Prepare the oven and pasta crust**

Preheat oven to 190°C (375°F). Grease a 23x33cm (9x13 inch) baking dish with butter or cooking spray.
- 2** Cook 225g (8 oz) spaghetti according to package directions until al dente. Drain well and let cool for 5 minutes.
- 3** Beat 1 egg in a large bowl. Add the cooked spaghetti, 1/2 cup grated Parmesan cheese, and 2 tablespoons melted butter. Mix until pasta is evenly coated and mixture holds together when pressed.

- 4 Press the pasta mixture firmly into the bottom and up the sides of the prepared baking dish to form a crust. Use the back of a large spoon to pack it down securely so it won't fall apart.
- 5 Bake the crust for 10 minutes until edges are lightly golden and pasta feels set when touched. Remove from oven and set aside.
- 6 **Make the ricotta filling**
Beat 1 egg in a medium bowl. Add 1 cup ricotta cheese, 1/2 cup grated Parmesan cheese, 1 teaspoon dried oregano, 1/2 teaspoon garlic powder, 1/2 teaspoon salt, and 1/4 teaspoon black pepper. Mix until completely smooth.
- 7 **Assemble and bake**
Spread 1 cup marinara sauce evenly over the pre-baked pasta crust. Dollop the ricotta mixture on top and spread gently into an even layer with a spatula.
- 8 Sprinkle 1 cup shredded mozzarella cheese and remaining 1/4 cup Parmesan cheese evenly over the ricotta layer.
- 9 Bake for 25-30 minutes until the cheese is golden brown and bubbly, and a knife inserted in center comes out clean.
- 10 Cool for 10-15 minutes before slicing to allow filling to set. Cut into 8 squares and serve warm.

Tips

Use day-old cooked spaghetti for the best crust texture - it holds together better than freshly cooked pasta and creates a more stable base for your pie.

Press the spaghetti crust firmly into the baking dish using the back of a large spoon or your hands to ensure it forms a solid foundation that won't fall apart when serving.

Don't skip the pre-baking step for the crust - this 10-minute bake creates the golden, crispy texture that makes the dish special and prevents a soggy bottom.

Drain ricotta cheese in a fine-mesh strainer for 15-20 minutes before using to remove excess moisture and prevent a watery filling that could make the pie soggy.

Let the pie cool for at least 10 minutes before cutting to allow the layers to set properly - this ensures clean, restaurant-quality slices that hold their shape beautifully.

Experiment with cheese combinations by mixing sharp cheddar, provolone, or Romano into your ricotta filling for more complex flavors and interesting texture variations.

Cover the edges with foil if they brown too quickly during baking, and tent the entire pie with foil if the top gets too golden while the center is still setting.

Make individual mini pies in muffin tins for portion control and faster cooking - perfect for meal prep or entertaining with varied flavor combinations.