

Spaghetti Pie

1 large (900 g) package spaghetti
½ cup non-hydrogenated margarine (Becel?)
3 beaten eggs
½ cup light Parmesan cheese
1.5 kg extra lean ground beef
2 onions, chopped
1 green pepper, chopped
2 large (680 ml) cans tomato sauce
1 large (13 oz / 369 ml) can tomato paste
1 tsp garlic powder
1 tbsp sugar
1 tbsp oregano
3 cups 1% cream style cottage cheese
1 cup grated Mozzarella cheese

Cook and drain spaghetti.

Mix in margarine, beaten eggs and Parmesan cheese.

Brown meat and onions; add green pepper when nearly done.

(Drain fat if necessary – retain juices.)

Stir in tomato sauce, tomato paste, sugar and spices.

Pour half of spaghetti mixture into a large, greased roaster.

Spread half the cottage cheese over the spaghetti mixture.

Pour half the meat mixture over all.

Repeat layers... spaghetti, cottage cheese and meat.

[If you're making this ahead, stop here and chill.]

Bake at 350 for 1 hour [longer if it's been chilled]

Sprinkle with Mozzarella cheese after the casserole is fully cooked.

Remember to bring it hot!