

# Spaghetti Pizza I



This is a recipe from my children's preschool. The children love it!

**Prep:** 20 mins

**Cook:** 45 mins

**Additional:** 5 mins

**Total:** 1 hr 10 mins

**Servings:** 7

**Yield:** 7 servings



## Ingredients

1 (8 ounce) package spaghetti,  
broken into 2-inch pieces

1 egg, beaten

¼ cup milk

2 cups shredded mozzarella  
cheese, divided

¼ teaspoon salt

¼ teaspoon garlic salt

1 (16 ounce) jar spaghetti sauce

1 teaspoon dried oregano

¼ teaspoon dried basil

4 ounces pepperoni sausage,  
sliced

## Directions

### Step 1

Preheat oven to 425 degrees F (220 degrees C). Grease a 9x13-inch baking dish.

### Step 2

Bring a large pot of lightly salted water to a boil. Add spaghetti and cook for 8 to 10 minutes or until al dente; drain and rinse with cold water.

### Step 3

Combine egg, milk, 1/2 cup of the mozzarella cheese, salt, and garlic salt in a large bowl. Stir in cooked spaghetti; mix well.

### Step 4

Spread mixture into prepared baking dish. Bake in preheated oven for 15 minutes. Remove from oven and reduce temperature to 350 degrees F (175 degrees C).

### Step 5

Spread sauce over spaghetti. Sprinkle with oregano, basil, and the remaining 1 1/2 cups mozzarella. Top with pepperoni, return to oven, and bake until cheese is bubbly and beginning to brown, about 30 minutes more. Let stand 5 minutes before cutting.

## Nutrition Facts

### Per Serving:

350.9 calories; protein 18g 36% DV; carbohydrates 34.2g 11% DV; fat 15.3g 24% DV; cholesterol 66mg 22% DV; sodium 890mg 36% DV.