**BUCATINI PIE**

Serves 6

This crispy, creamy skillet baked pie has been in the Dotolo family for ages.

**INGREDIENTS:**

1. 1 lb. Bucatini, broken in half
2. 4 Tbs. unsalted butter melted and cooled
3. 6 large eggs, beaten
4. 1-1/2 cups freshly grated Parmigiano-Reggiano cheese (4 oz.)
5. ¾ cup heavy cream
6. 1/3 cup chopped parsley
7. ¼ cup extra-virgin olive oil
8. 1 Tbs. minced garlic
9. 1 Tbs. freshly ground pepper
10. 2 Tsp. kosher salt
11. Warm marinara sauce or another red sauce of your preference for serving

**DIRECTIONS:**

Preheat the o0ven to 375 degrees F... Lightly grease a 10-inch cast-iron skillet

In large pot of salted boiling water, cook the Bucatini until al dente. Drain and run under cold water to stop the cooking. Drain well.

In a large bowl, whisk together the butter, eggs, cheese, cream, parsley, olive oil, garlic, pepper and salt. Add the pasta and toss to coat thoroughly. Scrape into the prepared skillet and bake for about 30 minutes, until just set. Remove from the oven.

Preheat the boiler. Broil the Bucatini pie 6 inches from the heat until golden, about 5 minutes. Transfer to a rack and let cool for 10 minutes before cutting into wedges. Serve with warm marinara sauce.

MAKE AHEAD: The pie can be kept at room temperature for 4 to 6 hours before serving.