

Maine Arts Camp

Recipe: Vegetarian Spaghetti "Pizza"

Chef: Charlie Limoggio CEC

Servings: 8-10

Quantity	Unit	Ingredient	Prep Notes
8	Ounces	Spaghetti	
2	Large	Eggs	
½	Cup	Skim milk	
3	Cups	Pizza cheese	Mozzarella/provolone blend
1	10 ounce package	Chopped spinach	Thawed and rung out
½	Teaspoon	Garlic powder	Or fresh minced
1	32 ounce jar	Spaghetti sauce	
		Topping	
2	Cups	Cooked broccoli	florets
1	Medium	Zucchini	Sliced thin

1. Break spaghetti into 2-inch pieces and cook according to package directions; drain. In a large bowl, beat eggs. Gradually add milk, 1 cup Mozzarella cheese, spinach and garlic powder. Stir in spaghetti pieces. Lightly oil a 10 1/2 × 15 1/2 × 1 1/2-inch baking pan. Spread spaghetti mixture into pan, building up sides slightly. Bake at 425°F for 15 minutes. Remove from oven.

2. Spread spaghetti sauce over spaghetti "crust." Spread broccoli and zucchini over sauce and sprinkle with remaining Mozzarella cheese. Bake at 350°F for 35 minutes. Let stand 5 minutes before cutting

Please note: Volume and weight are not interchangeable. If the recipes calls for ounces, the ingredient is to be weighed. If it says fluid ounces, then it is by volume and is to be measured in cups, ½ cups etc.