



Pasta

Cooper® Spaghetti Pie (Waffle Style or Baked) with Cooper® Sharp



SHRED



Serves: 4



Prep Time: 10 min



Cook Time: 25 min



Total Time: 35 min

Ingredients

- 1/2 pound dried spaghetti
- 2 large eggs, lightly beaten
- 1/2 cup milk
- 1 teaspoon kosher salt
- 1 teaspoon ground black pepper
- 1 1/2 cups Cooper® Sharp cheese, divided
- 2 cups pasta sauce, homemade or store-bought

Directions

1. Preheat oven to 350°F (or get your waffle maker ready if you're going to waffle it).
2. Cook spaghetti in boiling water for about 7 minutes. Take it off the heat a minute or two shy of done; you don't want to overcook them (aim for al dente). Drain and let cool slightly.
3. In a large bowl, whisk together the eggs, milk, salt, and pepper. Stir in about 3/4 cup Cooper® Sharp cheese. Add to the spaghetti and toss to combine.
4. Preheat waffle iron to medium heat.
5. Spread a generous amount of the spaghetti mixture in the waffle iron. Close the lid and press down to compress the spaghetti slightly.
6. Cook about 5 minutes or until crispy and golden brown. Open the waffle maker and top with more Cooper® Sharp and cook another 30 seconds to melt the cheese.
7. Remove spaghetti from waffle iron, and, if desired, place on a baking sheet under the broiler for a minute for extra crispness.
8. Repeat steps with remaining spaghetti. When loading the waffle maker, it's better to err on the side of over-filling than to cook a thin layer of spaghetti.
9. Serve with pasta sauce.
- 10. TRADITIONAL BAKED SPAGHETTI PIE OPTION:** Put spaghetti in the base of an extra deep pie plate or casserole dish.
11. Top with the remaining 3/4 cups Cooper® Sharp and 2 cups of your favorite pasta sauce.
12. Bake for 25-30 minutes. Let rest for 10 minutes. Cut into wedges and serve.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.