



© Country Home Creations
1-800-457-3477
www.countryhomecreations.com



© Country Home Creations
1-800-457-3477
www.countryhomecreations.com

2 tsp. **Garlic & Herb Spread Mix** (dry)
1 pkg. (8 oz.) spaghetti, broken into 2-inch pieces
2 Tbsp. soft butter
1 egg, beaten
1 medium onion, chopped
1 green pepper, chopped
1/2 cup parmesan cheese
1 lb. cottage cheese
1/2 tsp. oregano
1/2 tsp. salt
1 quart (32 oz.) spaghetti sauce

Cook spaghetti according to package directions; drain.
In large bowl mix butter, parmesan cheese, salt, pepper, and egg. Add spaghetti and toss to coat. Spread evenly in a greased 13x9-inch casserole dish.
In large sauce or fry pan add onion, green pepper, and ground beef. Cook meat over medium heat; when meat is browned, drain off any fat. Add **Garlic & Herb Spread Mix**, spaghetti sauce, and oregano to meat mixture.
Preheat oven to 350°. Spread cottage cheese over spaghetti layer. Top with meat mixture. Bake for 30 minutes. Sprinkle with mozzarella. Bake an additional 10 minutes. Let stand about 15 minutes before serving. Makes 8 to 10 servings.

Spaghetti Pie

2 tsp. **Garlic & Herb Spread Mix** (dry)
1 pkg. (8 oz.) spaghetti, broken into 2-inch pieces
2 Tbsp. soft butter
1 egg, beaten
1 medium onion, chopped
1 green pepper, chopped
1/2 cup parmesan cheese
1 lb. cottage cheese
1/2 tsp. oregano
1/2 tsp. salt
1 quart (32 oz.) spaghetti sauce

Cook spaghetti according to package directions; drain.
In large bowl mix butter, parmesan cheese, salt, pepper, and egg. Add spaghetti and toss to coat. Spread evenly in a greased 13x9-inch casserole dish.
In large sauce or fry pan add onion, green pepper, and ground beef. Cook meat over medium heat; when meat is browned, drain off any fat. Add **Garlic & Herb Spread Mix**, spaghetti sauce, and oregano to meat mixture.
Preheat oven to 350°. Spread cottage cheese over spaghetti layer. Top with meat mixture. Bake for 30 minutes. Sprinkle with mozzarella. Bake an additional 10 minutes. Let stand about 15 minutes before serving. Makes 8 to 10 servings.



© Country Home Creations
1-800-457-3477
www.countryhomecreations.com



© Country Home Creations
1-800-457-3477
www.countryhomecreations.com

2 tsp. **Garlic & Herb Spread Mix** (dry)
1 pkg. (8 oz.) spaghetti, broken into 2-inch pieces
2 Tbsp. soft butter
1 egg, beaten
1 medium onion, chopped
1 green pepper, chopped
1/2 cup parmesan cheese
1 lb. cottage cheese
1/2 tsp. oregano
1/2 tsp. salt
1 quart (32 oz.) spaghetti sauce

Cook spaghetti according to package directions; drain.
In large bowl mix butter, parmesan cheese, salt, pepper, and egg. Add spaghetti and toss to coat. Spread evenly in a greased 13x9-inch casserole dish.
In large sauce or fry pan add onion, green pepper, and ground beef. Cook meat over medium heat; when meat is browned, drain off any fat. Add **Garlic & Herb Spread Mix**, spaghetti sauce, and oregano to meat mixture.
Preheat oven to 350°. Spread cottage cheese over spaghetti layer. Top with meat mixture. Bake for 30 minutes. Sprinkle with mozzarella. Bake an additional 10 minutes. Let stand about 15 minutes before serving. Makes 8 to 10 servings.

Spaghetti Pie

2 tsp. **Garlic & Herb Spread Mix** (dry)
1 pkg. (8 oz.) spaghetti, broken into 2-inch pieces
2 Tbsp. soft butter
1 egg, beaten
1 medium onion, chopped
1 green pepper, chopped
1/2 cup parmesan cheese
1 lb. cottage cheese
1/2 tsp. oregano
1/2 tsp. salt
1 quart (32 oz.) spaghetti sauce

Cook spaghetti according to package directions; drain.
In large bowl mix butter, parmesan cheese, salt, pepper, and egg. Add spaghetti and toss to coat. Spread evenly in a greased 13x9-inch casserole dish.
In large sauce or fry pan add onion, green pepper, and ground beef. Cook meat over medium heat; when meat is browned, drain off any fat. Add **Garlic & Herb Spread Mix**, spaghetti sauce, and oregano to meat mixture.
Preheat oven to 350°. Spread cottage cheese over spaghetti layer. Top with meat mixture. Bake for 30 minutes. Sprinkle with mozzarella. Bake an additional 10 minutes. Let stand about 15 minutes before serving. Makes 8 to 10 servings.

Spaghetti Pie