



Mini Spaghetti Pies

Ingredients:

For Spaghetti Crust:

- 1, 12 oz box spaghetti
- 3 eggs
- 1/4 cup parmesan cheese

1-2 cups [crockpot spaghetti sauce](#) – make it over the weekend, and keep it in your fridge or freezer, you'll use it. Believe me!

For "Pot Cheese":

- 1, 15oz ricotta cheese
- 2 cups mozzarella cheese, divided
- 1/2 cup grated parmesan cheese
- 1 tbsp fresh basil, optional
- 1 egg
- salt and pepper

olive oil, to prepare muffin tins

Directions:

Preheat your oven to 375 degrees.

In a large bowl, **mix 1 1/2 cups mozzarella cheese, ricotta cheese, parmesan cheese, eggs, salt, pepper and basil.**

Meanwhile, **cook pasta** according to package directions until al dente – about 10 minutes. Drain and toss with 1 tbsp olive oil, and set aside to cool. **DO NOT RINSE YOUR PASTA!**

Lightly coat 2 muffin tins with oil and set aside until spaghetti is cooled a little.

Once your spaghetti is cooled, **grab a small bunch** – it's hard to say how much in a measurement, and place in your prepared muffin tin.

Create small wells in the middle of the spaghetti. **Scoop 1–2 tbsp** of pot cheese into each well that you created in the spaghetti.

Then top each mini spaghetti pie with a spoonful of [crockpot spaghetti sauce](#).

Top the pies with shredded mozzarella cheese.

Bake for 10–15 minutes or until the cheese is bubbly and brown, and the noodles are firm. You can test this by running a butter knife along the side of the muffin tin, if it slides nice, and doesn't feel mushy, your pies are ready.

Let cool 5 minutes. Using an offset spatula or a butter knife, carefully remove mini spaghetti pies from muffin tins, and serve!