

Sausage and Spinach Spaghetti Pie

Ingredients:

- 8 oz. uncooked spaghetti (I used gluten-free brown rice pasta)
- 2 eggs, lightly beaten
- 6 oz. mild Italian sausage
- 2 cups chopped tomatoes
- 3/4 cup chopped onions
- 6 oz. fresh spinach or power green mix
- salt and pepper to taste
- 1 cup shredded cheese (I used Mexican 4-cheese blend), divided
- cooking spray

Place an 8 or 9-inch round cake pan in the oven. Preheat oven to 500 degrees (while leaving the pan inside the oven). In a large saucepan, bring water to a boil and add spaghetti. Cook about 8 minutes until almost done. Drain. Place eggs in a large bowl and add hot pasta, tossing to coat.

In a large skillet, cook sausage until browned, stirring to crumble. Add tomatoes, onions, and cook for 1 minutes. Add spinach, salt and pepper, and 1/2 cup of the cheese, cooking until most of the liquid is evaporated. Combine sausage mixture with spaghetti. Remove cake pan from the oven (using oven mitts) and spray with cooking spray. Add pasta mixture to the cake pan and sprinkle remaining 1/2 cup cheese on top. Bake for 18 to 20 minutes. Remove pan from oven and cut spaghetti pie into wedges. Enjoy!

This delicious recipe can be found on the website *Points In My Life*
(www.pointsinmylife.com)

"The best preparation for tomorrow is doing your best today." - H. Jackson Brown, Jr.