

# Easy Pizza Spaghetti Bake



- You can use any pizza toppings you wish.
- You could even make it vegetarian.
- You could use whole wheat pasta.
- Though there is a recipe for homemade sauce on this page, you can use jarred sauce for convenience.

## Ingredients

### Pizza Spaghetti Bake

- 8 oz spaghetti noodles
- 3 eggs
- 1/4 cup milk
- 1/2 cup Parmesan cheese (grated)
- 1/2 tsp oregano
- 1/2 tsp garlic (crushed)
- 2 1/2 cup spaghetti sauce (jarred, or using our super easy recipe below)
- 3 cup mozzarella cheese (shredded)
- 3.5 oz pepperoni (sliced, packaged)

### Homemade Spaghetti Sauce

- tomato paste
- 1 cube chicken bouillon
- 1 pinch salt
- 1 pinch sugar
- water (for desired thickness)

## Instructions

### Pizza Spaghetti Bake

1. Preheat oven to 375 degrees.
2. Cook the spaghetti noodles in salted water according to the package directions. Once cooked, drain well.
3. In a medium-sized bowl, whisk eggs and milk.
4. Add the Parmesan cheese, oregano and garlic to the egg mixture.

5. Stir in spaghetti noodles and quickly toss until all ingredients are combined.
6. Pour noodle mixture into a greased 9×13 pan.
7. Pour the spaghetti sauce on top of noodles.
8. Top with half of the pepperoni.
9. Sprinkle the shredded cheese on top of the pepperoni and top with remaining pepperoni.
10. Bake for about 25 minutes or until golden brown.
11. Let the pizza spaghetti cool for five minutes before serving so all the yummy cheesiness doesn't fall apart.

### **Homemade Spaghetti Sauce**

1. Add tomato paste, chicken bouillon, salt and sugar to a medium saucepan.
2. Whisk the mixture over medium-high heat, adding water to desired consistency.
3. Stir over heat until chicken bouillon is melted, or about 5 minutes.