



FUSTINI'S[®]

Spaghetti Pie with Herb Roasted Tomatoes

Ingredients

- 1 cup Fustini's Herb Roasted Cherry Tomatoes
- 1 16-ounce package spaghetti noodles
- 2 tablespoons plus 3 teaspoons [Fustini's Tuscan Herb olive oil](#) (plus more for greasing pan)
- 1 egg, beaten
- 1/2 small onion, chopped
- 1 teaspoon crushed garlic
- 1 28-ounce can diced tomatoes (or about 3 cups fresh diced tomatoes)
- 1 tablespoon fresh basil, chopped
- 1 tablespoon fresh oregano, chopped
- 1 pound ground beef (optional)
- 8 ounces shredded Italian cheese blend

Herb-Roasted Cherry Tomatoes

- 1 pound cherry tomatoes
- 2 tablespoons [Fustini's Tuscan Herb olive oil](#)
- 2 teaspoons salt
- 1/4 cup grated Romano cheese

Directions

Step 1.

Preheat oven to 350 degrees. Cook spaghetti noodles according to package directions until al dente. Drain, but don't rinse, allow to cool slightly. Toss with 2 tablespoons Fustini's olive oil and beaten egg. In a large skillet, heat 2 teaspoons Fustini's olive oil over medium heat. Sauté onion and garlic until translucent.

Step 2.

In a blender or food processor, puree the roasted cherry tomatoes. Combine diced tomatoes, her-roasted tomatoes, basil and oregano in a saucepan. Bring to a boil, reduce heat and simmer 20 minutes. In a skillet, cook ground beef (if using) in 1 teaspoon olive oil until no longer pink.

Step 3.

Grease bottom of 9x13 pan or round cake pan. Place noodle mixture in the pan, bringing the noodles up to a little above the sides and create a well in the middle. Place cooked ground beef (if using) over spaghetti. Top with tomato mixture and sprinkle shredded cheese evenly overall. Cover with aluminum foil and bake 30 minutes. Remove cover and continue baking until cheese is golden brown.

Step 4. Herb-Roasted Cherry Tomatoes

Preheat oven to 300 degrees. halve tomatoes, seed, and place on a parchment-lined sheet pan, skin side down. Drizzle with olive oil over tomatoes. Top with sea salt and Romano cheese. Bake for up to one hour or until tomatoes are roasted but not dried out. Allow to cool, then scoop small portions into glass ball jars (or freezable containers). Tomatoes may be frozen until ready to use.