

# K's Kitchen: Redefining spaghetti dinner

By Kathryn Reed

This is an incredibly unique way to serve pasta.

With the whole milk and all the cheese, it is definitely not light on the calories. And, well, so what? Sometimes it's good have some fat in your diet. This just isn't something to have every night or every week.

The flavor is outstanding. It's a bit rich, but not over the top.

I'm pretty sure this was the first time I've use my springform pan for something other than a cheese cake.



**Spaghetti Pie**

Unsalted butter, softened, for brushing

1 pound spaghetti

3 T olive oil

1 medium yellow onion, minced

5 garlic cloves, minced

1 pound mixed wild mushrooms cut into 1-inch pieces

Kosher salt

Pepper

5 ounces spinach

3 large eggs

1½ C whole milk

3 C Fontina cheese, shredded

1 C fresh ricotta cheese

1 C Parmigiano-Reggiano cheese, grated

1 T sage, chopped

1 T thyme leaves

Preheat oven to 425 degrees. Tightly wrap the outside of a 9-inch springform pan with foil and brush the inside with butter.

Cook the spaghetti until barely al dente; drain.

In a large skillet, heat 2 tablespoons of the olive oil. Add the onion and garlic, cook over moderately high heat, stirring until sizzling. Add the mushrooms, season with salt and pepper; cook until browned. Set aside in a bowl.

In the same skillet, heat the remaining tablespoon of olive oil. Add the spinach, season with salt and pepper and cook over moderate heat until just wilted.

In a large bowl, whisk the eggs with the milk.

Add the spaghetti, mushroom mixture, three cheeses, sage, thyme; mix well.

Pour the mixture into the pan. Place the pan on a baking sheet and bake for about 35 minutes, until bubbling and the top is

golden. Let stand for 15 minutes. Remove the ring, cut the pie into slices.