



Century
Federal Credit Union

Recipes for Success

Spaghetti Bread

Jen, Marketing Director

Ingredients

- 1 tube of refrigerated pizza dough
- 2 cups of cooked spaghetti noodles
- 1/2 cup ground beef or turkey
- 1 small onion
- 1 tablespoon diced garlic
- 1 cup tomato sauce
- 1 tablespoon Italian seasoning
- 1 cup of shredded mozzarella
- 2 tablespoons of parmesan
- 1 egg beaten



Directions

1. Preheat oven to 350°. Lay out a piece of parchment paper on your counter. Lightly flour and roll out your pizza dough into a large rectangle and cut 8-10 strips (about 3/4 inch wide and 3-4 inches long) along 2 opposite sides of long end of pizza dough rectangle. Leave a 4 inch wide uncut area down the middle.
2. Cook your spaghetti according to direction, drain and set aside.
3. Cook ground meat, drain any excess grease. Add in onions and garlic and cook for 2-3 minutes. Add in tomato sauce and Italian seasoning and cook together for 5 minutes. Add in cooked spaghetti and let cool for 5 minutes.
4. Place the spaghetti/tomato sauce mixture down the center of the dough. Spread the mozzarella and parmesan cheese over it.
5. Starting at one end, cover the mixture by braiding the strips. Then brush with egg and sprinkle with Italian seasoning.
6. Slide the parchment paper to a large baking sheet & bake for 30 minutes until it is golden brown.
7. Let rest for 5 minutes and then cut and serve.