

# DINNERLY



## Fried Spaghetti Pie with Parmesan and Arugula Salad

 20-30min  2 Servings

Fried. Spaghetti. Pie. Three of our favorite food words, combined into one blissful dinnertime mash up! We know there isn't really anything more that we can add to make this recipe more intriguing—tender spaghetti, covered in creamy sauce and Parmesan, then pan-fried for a crunchy, golden crust and topped with peppery arugula—so we'll just let you get to it. We've got you covered!

#### WHAT WE SEND

- garlic
- baby arugula
- dark balsamic vinegar

#### WHAT YOU NEED

- 3 large eggs
- coarse salt
- freshly ground pepper
- olive oil

#### TOOLS

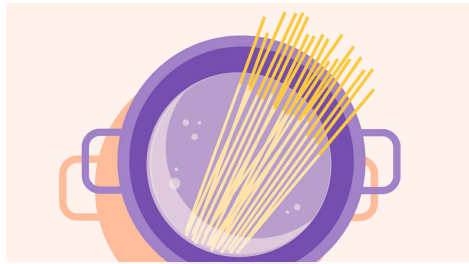
- colander
- large nonstick skillet
- large pot

#### ALLERGENS

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

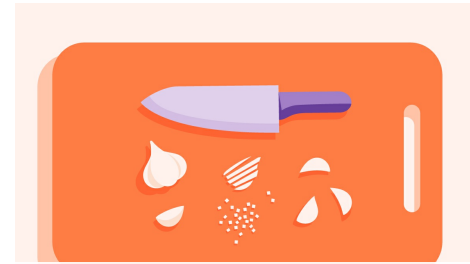
#### NUTRITION PER SERVING

Calories 872.0kcal, Fat 42.0g, Proteins 30.4g, Carbs 89.6g



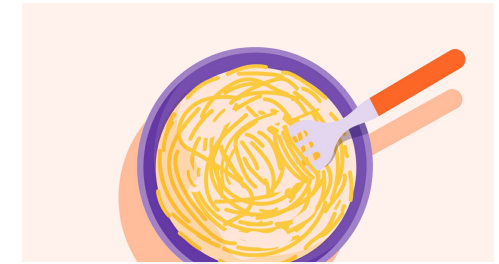
#### 1. Cook spaghetti

Bring a large pot of **salted water** to a boil. Add **spaghetti** and cook until almost al dente, about 7 minutes. Reserve **¼ cup pasta water**, then drain. Rinse with cold water.



#### 2. Prep ingredients

Peel and grate **2 large cloves garlic**. Place **cream cheese** in a large bowl and, using the back of a spoon, press to soften. Transfer **2 tablespoons reserved pasta water** to bowl with cream cheese, and whisk until smooth.



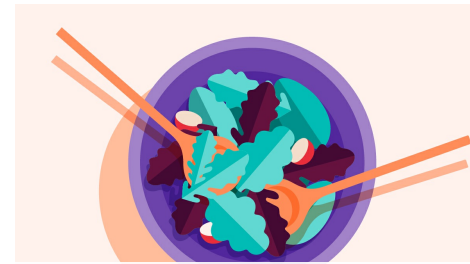
#### 3. Toss spaghetti

Grate **Parmesan**. To the **cream cheese**, add **2 eggs**, **grated garlic**, **half of the grated Parmesan**, **1 tablespoon oil**, **¾ teaspoon salt**, and **a few grinds pepper**, and whisk to combine. Add **spaghetti** to cream cheese mixture and toss to coat.



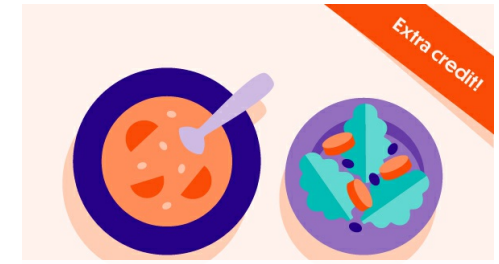
#### 4. Fry spaghetti

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Sprinkle **half of remaining Parmesan** over the bottom of skillet; top with **spaghetti**. Spread in a single layer, press down to flatten. Cover, and cook until it sets and bottom is crispy and deep golden brown, about 10 minutes (reduce heat if browning too fast).



#### 5. Finish

In a medium bowl, whisk **vinegar** with **1 tablespoon oil**, and season to taste with **salt** and **pepper**. Add **arugula** to the dressing; toss to coat. Run a spatula around the **fried spaghetti** to loosen, flip onto a board and cut into wedges. Serve topped with **salad**, **remaining Parmesan**, **a few coarse grinds pepper**, and **a drizzle of olive oil**. Enjoy!



#### 6. Spice it up!

Add crushed red pepper flakes to your slice of spaghetti pie for a little heat!