

# Spaghetti Pizza Bake

## Ingredients

- 500ml double cream
- 70g finely grated Italian hard cheese
  - 2 eggs
  - 3 tsp rosemary
  - 2 x 400g passata
- 2 tsp Italian mixed herbs
  - 250g spaghetti
- 100g packet sliced pepperoni
  - 100g red lentils
  - 1 vegetable stock cube
- 150g coarsely grated mozzarella

## Methods

- 1.** Preheat the oven to 180C/160C fan. Spray a baking dish with oil.
- 2.** Add the lentils and a vegetable stock cube into a small pot, covering them with water. Cook until softened, and the liquid is absorbed.
- 3.** In a large jug, combine the cream, Italian cheese, eggs, and rosemary. Whisk the mixture until well combined. Season with salt and pepper.
- 4.** Drizzle 200g of passata over the base of the prepared dish. Spread half of the spaghetti evenly over the passata.
- 5.** Pour over half of the cream mixture. Layer the remaining spaghetti over the top.
- 6.** Coarsely chop half of the pepperoni and combine it with the cooked lentils and the remaining passata in a bowl. Pour this mixture over the spaghetti.
- 7.** Pour the remaining cream mixture over the lentil and passata layer.
- 8.** Sprinkle the top with mozzarella and arrange the remaining pepperoni on top.
- 9.** Bake for 40 minutes or until the cheese is bubbling and golden.
- 10.** Allow the Spaghetti Pizza Bake to rest for 10 minutes before serving. Enjoy your delightful pasta and pizza fusion!