Mama D's Spaghetti with Ricotta

Adapted from Mama D's Old-Fashioned Italian Cooking

Makes 4-6 servings

Ingredients

- 1 lb. spaghetti
- 1 c. ricotta cheese
- 1/4 c. freshly grated Parmesan cheese
- 1 egg, beaten
- 1/2 tsp. salt
- 1/8 tsp. dried oregano
- 1/4 tsp. freshly ground black pepper
- 2 cloves garlic, minced
- 4 Tbsp. butter
- 1/4 c. freshly shredded mozzarella cheese

Instructions

1. Cook the pasta according to directions on the package until al dente.
2. While the pasta is cooking, combine the ricotta cheese with the Parmesan, egg, salt, pepper, oregano, and garlic.
3. When the pasta is done, drain, leaving a little water in the pot.
4. Add the butter to the pot and return the pasta to it, tossing well.
5. Stir in the ricotta cheese mixture and transfer all to a baking dish.
6. Top with shredded mozzarella and put under the broiler until the mozzarella is melted, but not browned.

MAMA D'S SPAGHETTI WITH RICOTTA
ADAPTED FROM MAMA D'S OLD-FASHIONED ITALIAN COOKING

1 lb. spaghetti
1 c. ricotta cheese
¼ c. freshly grated Parmesan cheese
1 egg, beaten
½ teaspoon salt
1/8 teaspoon dried oregano
¼ tsp. freshly ground black pepper
2 cloves garlic, minced
4 TB. butter
¼ c. freshly shredded mozzarella cheese

Cook the pasta according to directions on the package until al dente. While the pasta is cooking, combine the ricotta cheese with the Parmesan, egg, salt, pepper, oregano and garlic.

When the pasta is done, drain, leaving a

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