

# White Spaghetti Pizza Bake

- Prep Time 15 min
- Total Time 50 min
- Servings 8



## Crust

- 1 lb uncooked spaghetti
- 2/3 cup milk
- 2 eggs
- 1 teaspoon salt
- 2 cloves garlic, finely chopped
- 1 cup shredded mozzarella cheese (4 oz)
- 1/2 cup grated Parmesan cheese (4 oz)

## Toppings

- 1 jar (22 oz) Alfredo pasta sauce
  - 2 cups diced cooked chicken
  - 6 slices bacon, cooked and chopped
  - 2 cups mozzarella cheese (8 oz)
1. Heat oven to 400°F. Grease 15 x 10 x 1-inch pan.
  2. Cook spaghetti in large pot as directed on package. Drain; rinse spaghetti with cool water. Place back into pot; set aside.
  3. In small bowl, beat milk, eggs and salt with whisk. Stir in garlic.
  4. Pour egg mixture over spaghetti, along with 1 cup mozzarella cheese and the Parmesan cheese. Stir to combine. Spread in pan.
  5. Bake 15 minutes. Reduce oven temperature to 350° F. Top with Toppings in order listed. Bake about 20 minutes or until cheese is bubbly. Serve immediately.