

Spaghetti "Pizza" with Sausage and Feta Cheese

Serves 4-6; prep and cook 35-40 minutes

½ pound thin spaghetti noodles (1/2 box)
8-10 ounces (about 1 cup) spicy ground sausage*
1 garlic clove; minced
2 teaspoons dried oregano
1 tablespoon + 2 teaspoons fresh Italian flat-leaf parsley; chopped and divided
Salt and pepper to taste
2 eggs
¼ cup milk
1/3 cup crumbled feta cheese
Extra virgin olive oil

Serve with sriracha-ranch dressing**

**I used some spicy ground Italian sausage I had stashed in the freezer but you could use whatever you have laying around. A ground chorizo, sweet Italian sausage, or even chopped up kielbasa or salami would be great in here too.*

***I thought this "pizza" needed some kind of dressing to go with it so I whisked together some sriracha hot sauce with a basic buttermilk ranch dressing. It turned out excellent. If you're not into the creamy, you could probably also dip these in a light tomato sauce to make them more pizza-y.*



Fill a large stockpot and bring to the boil. Add a handful of salt and drop the spaghetti noodles in. Stir around. Cook until al dente, approximately 7-10 minutes. Drain and set aside.

In a small bowl, whisk together the eggs and milk. Set aside.

Set an oven-proof non-stick 8-10 inch skillet on the stove over medium-high heat. Toss in the sausage and break it up into small crumbles with a wooden spoon. Cook until browned and fat has rendered. Using a slotted spoon, take the sausage out of the pan and set aside. Leave the fat in the pan.

Still set over medium-high heat, toss in the minced garlic, dried oregano, and 1 tablespoon of chopped parsley and stir around in the fat. Let fry for about 30 seconds. Toss in the drained spaghetti noodles and incorporate it well with the garlic, herbs, and fat. Add in salt and pepper. Once the noodles are well coated, spread it out to fill the pan like a pizza shape.

Pour in the egg mixture evenly over the spaghetti noodles, tilting the pan if necessary to spread the mixture through and through. Top with the crumbled feta cheese. Allow the spaghetti to cook over medium-high heat until the bottom starts to get brown and crunchy; approximately 10 minutes. Every now and again use a spatula to lift the edges of the spaghetti off the pan to ensure it's not sticking.

Set an oven grate to the highest level and turn on the broiler.

When the bottom of the spaghetti is nicely browned and holds together, drizzle the top with olive oil and put the whole thing in the oven under the broiler so the top gets nice and crunchy – about another 5-7 minutes.

As soon as it's ready, garnish with chopped parsley, cut into "pizza" slices and serve immediately with sriracha-ranch dressing or another condiment of your choice.