



Oma's German Noodle Nests

Ingredients:

- 12 oz spaghetti
- 5 Tbsp olive oil
- 24 oz can pasta sauce
- 1 lb fresh mushrooms
- 2 - 3 smoked sausage (precooked), cubed
- 1 garlic clove
- 3 green onions, chopped
- salt, pepper
- 4 oz mozzarella, cubed

Instructions:

1. Preheat oven to 400°F.
2. Cook spaghetti according to package instructions, till "al dente".
3. Drain spaghetti, rinse with cold water. Return to pot and mix in 3 Tbsp olive oil.
4. Quarter mushrooms. In frying pan, put remaining olive oil. Heat. Add mushrooms, stirring until browned. Add sausage,
5. Using a garlic press (or chopping finely), add garlic to mushrooms. Continue to brown for a few minutes. Remove from heat.
6. Add green onions and season with salt and pepper.
7. Put $\frac{1}{3}$ of pasta sauce in bottom of casserole dish.
8. Form "noodle nests" by dividing spaghetti into 6 portions. Place one portion on a saucer and form into a nest by twirling it around the fork with a depression in the center. Slide it into the casserole dish. Repeat with remaining spaghetti.
9. Distribute the mushroom mixture in the center of the nests.
10. Pour the rest of the pasta sauce around the nests.
11. Sprinkle cubed mozzarella over top.
12. Bake, uncovered, until bubbly - about 25 - 30 minutes.
13. Makes 6 servings.