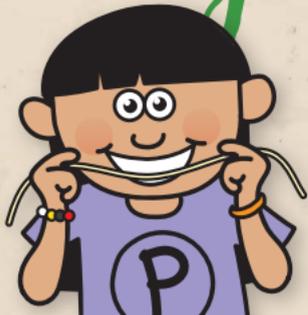


# Baked Spaghetti Cakes

A new way to  
**Enjoy**  
pasta

Quick and  
**Easy**



# Baked Spaghetti Cakes

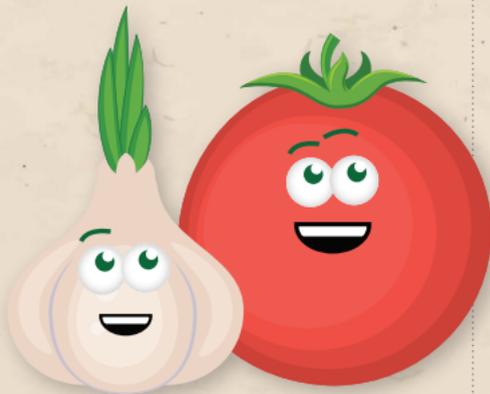
The most important ingredient in this - and every recipe - is plant nutrients. A dash of potassium, a pinch of nitrogen and a sprinkle of phosphorus grew the grains for the flour that made the spaghetti. Drawn from nature, fertilizer helps kids grow up healthier and live longer lives because it adds both nutrition and taste to the foods we love.

To learn more about how plant nutrients feed the world, starting with your family, visit

[www.nutrientsforlife.ca](http://www.nutrientsforlife.ca)

## Ingredients

- NPK to grow the grain to make the spaghetti
- 1 (16 ounce) package spaghetti
- 1 (14 ounce) jar tomato and roasted garlic pasta sauce
- 1/2 cup grated parmesan cheese



## Directions

- Cook pasta until al dente and heat up pasta sauce.
- Combine together in pan and then drop circular “cakes” of spaghetti onto a tin-foil-lined baking sheet.
- Top with parmesan cheese and bake in oven at 350° for about 15 minutes or until slightly crispy.

**NOTE:** The outside of these should be crispy, while the inside remains soft; this should make them a bit “neater” to eat than regular spaghetti.



INTERNATIONAL YEAR OF  
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2021

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