

BAKED SPAGHETTI CAKES *Recipe*



Every

RECIPE STARTS

with the

SAME ESSENTIAL
INGREDIENT.

BAKED SPAGHETTI CAKES *with a sprinkle of phosphorus*

The most important ingredient in this – and every recipe – is fertilizer. 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.

NECESSARY 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 degrees F 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.

To learn more about how fertilizer makes the foods we eat more nutritious and more delicious, visit NutrientsForLife.org.

fertilizer 

LIFE'S MAIN INGREDIENT™

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