

Noel's Kitchen Tips

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Featured Leftover Recipe: Sunday July 7- Saturday July 13

Hello Busy Mom Meal Plan Subscribers! This week's Featured Recipe Leftover transforms that leftover spaghetti from Family Spaghetti Night into a whole new meal. How can you go wrong with spaghetti and garlic bread all wrapped up into one?!



Braided Spaghetti Garlic Bread

Ingredients:

1 lb. bread dough (*I used the dough I had in the fridge from the Fresh Homemade Bread...5 Minutes A Day recipe found on the blog [HERE](#).)*

Leftover spaghetti with sauce

Mozzarella cheese

1 egg white

Parmesan cheese

Parsley flakes

Garlic Powder

Directions:

Spray counter lightly with non-stick cooking spray (or use parchment paper). *This helps for easy transferring to baking sheet.*

Roll dough into a 12x16-inch rectangle. Cover with plastic wrap and let rest for 10-15 minutes.

Uncover dough and place spaghetti lengthwise in a 4-inch strip down the center of dough. Sprinkle with Mozzarella cheese.

Make cuts 1 ½-inches apart on long sides of dough to within ½-inch of filling.

Begin braid by folding top and bottom strips toward filling. Then braid strips left over right, right over left. Finish by pulling last strip over and tucking under braid.

Carefully lift braid with both hands and place on large sprayed baking sheet. (or transfer parchment paper to baking sheet). Brush with egg white and sprinkle with Parmesan cheese, parsley and a little garlic powder.

Bake at 350° for 30 minutes or until golden brown. Remove from oven and sprinkle a little more Mozzarella cheese on top. Place back into the oven for another 3-5 minutes or until cheese has melted. Cool slightly and slice to serve.