

Baked Spaghetti

SERVES: 8-10 | PREP TIME: 20 minutes | COOK TIME: 35-40 minutes | TOTAL TIME: 55-60 minutes

INGREDIENTS

- 1 pound ground beef (or Italian sausage)
- 1 small onion, chopped
- 3 cloves garlic, minced
- 1 (24 oz) jar marinara or spaghetti sauce
- 1 (14.5 oz) can diced tomatoes (optional)
- 1 teaspoon Italian seasoning
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 12 oz spaghetti
- 1 (15 oz) container ricotta cheese
- 1 egg
- 2 cups shredded mozzarella cheese, divided
- 1/2 cup grated Parmesan cheese
- 2 tablespoons chopped fresh parsley (optional, for garnish)

DIRECTIONS

Step 1: Preheat oven to 375deg F. Grease a 9x13-inch baking dish.

Step 2: In a large skillet, cook ground beef (or sausage) and onion over medium heat until browned. Add garlic and cook for 1 minute.

Step 3: Stir in spaghetti sauce, diced tomatoes (if using), Italian seasoning, salt and pepper. Simmer for 10 minutes.

Step 4: Cook spaghetti according to package directions until al dente. Drain and set aside.

Step 5: In a bowl, combine ricotta cheese, egg, 1 cup mozzarella cheese and Parmesan cheese.

Step 6: In the prepared baking dish, layer half of the spaghetti, half of the meat sauce, ricotta mixture, remaining spaghetti, and top with the rest of the meat sauce and 1 cup mozzarella cheese.

Step 7: Cover with foil and bake for 25 minutes. Remove foil and bake an additional 10-15 minutes, until the cheese is melted and bubbly.

Step 8: Let it rest for 5-10 minutes before serving. Garnish with fresh parsley if desired.

MABEL'S NOTES

For extra flavor, use Italian sausage instead of ground beef, or mix the two. Letting the baked spaghetti rest for a few minutes makes it easier to serve and helps the layers hold together.

Serving Suggestions:

Garlic bread, Side salad, Roasted vegetables, Green beans, Steamed broccoli, Caesar salad, Corn on the cob, A glass of sweet tea

Contains: milk, egg, wheat