

Baked Spaghetti

Approximately \$25

You will need: aluminum steamer pan, aluminum foil, cooking spray

- ☐ 32 ounces spaghetti cooked (2 16oz boxes)
- ☐ 4 cups mozzarella cheese shredded
- ☐ 2-3 pounds ground beef or turkey
- ☐ 2 teaspoons Italian seasoning
- ☐ 1 teaspoon salt or to taste
- ☐ 3 24oz jars of pasta sauce
- ☐ 1 15oz jar diced tomatoes

Preheat oven to 375°F.

Bring a large pot of lightly salted water to a boil. Add spaghetti pasta and cook until al dente, about 8-10 minutes. Drain

Brown meat with garlic powder over medium heat making sure to break up the meat very well. (Drain any fat if needed).

Add pasta sauce, Italian seasoning and tomatoes to meat. Simmer 5-10 minutes uncovered. Stir in cooked spaghetti noodles.

Spread into pan, top with cheeses cover with foil and bring to church refrigerator before Wednesday or bake 25-30 minutes until hot and cheese is browned and bubbly and bring to church Wednesday evening.

Be sure to spray aluminum foil with cooking spray before placing on pan so the cheese does not stick.