

Baked Spaghetti Casserole



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 6

6oz spaghetti, cooked,
drained

3 garlic cloves, finely
minced

1 ~ 15oz can tomatoes,
diced

6oz ground sirloin

1 can Cream of Mushroom
soup

1c Parmesan cheese,
grated

1 onion, diced

3c spaghetti sauce

2c cheddar cheese, grated

Cook spaghetti according to box directions, drain, rinse and set aside.

Cook ground beef, onion and garlic in large skillet. Remove pan juices, if any. Add soup, spaghetti sauce and drained diced tomatoes and mix well. Simmer 30 minutes.

In casserole dish, layer spaghetti, top with sauce and both cheeses. Repeat layering, ending with cheese on top.

Preheat oven to 350. Bake 35~45 minutes or until hot and bubbly and cheese is melted.

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Debbie Spangler ~ Certified Personal Chef

www.yummyissimo.com ~ debbie@yummyissimo.com