

Spaghetti Meatball Bake

Ingredients

- 18 oz bolognese sauce, from a jar
- 1 cup water
- 1 lb egg pasta (spaghetti)
-
- 1 lb lean ground beef
- 2 teaspoons garlic powder
- 2 teaspoons parsley
- 2 teaspoons paprika
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
-
- 1.75 oz grated cheddar cheese
- 1/2 cup fresh basil (as garnish)

Steps

1. Preheat oven to 400 degrees F
2. Mix together in a large bowl, then form into 14 golf ball sized balls
 - 1 lb lean ground beef
 - 2 tsp garlic powder
 - 2 tsp parsley
 - 2 tsp paprika
 - 1/2 tsp salt
 - 1/2 tsp pepper
3. Combine jar of sauce and 1 cup of water together in a large bowl
4. Stir in 1 lb spaghetti until fully coated in sauce
5. Spread spaghetti in a casserole dish and top with meatballs
6. Cover and bake in center oven for 18-20 mins
7. Sprinkle 1.75 oz grated cheddar cheese and broil for 5-7 mins uncovered, until cheese is melted
8. Sprinkle 1/2 cup basil and serve