

good!

Yield: Serves 10 To 12

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The BEST Baked Spaghetti

prep time: 15 MINS cook time: 45 MINS total time: 60 mins

ingredients:

- 16-oz thin spaghetti *12-14 oz pasta is enough*
- 1-lb italian sausage or hamburger, cooked
- 1 (24-oz) jar spaghetti sauce + *some chopped onion + italian seasoning*
- 2 eggs - *can use 2*
- 1/3 cup parmesan
- 3 Tbsp butter, melted
- 1 (15-oz) container ricotta
- 3 Tbsp parsley
- 1/4 cup sour cream
- 4 cups mozzarella cheese *or Italian cheese or both*

1. Preheat oven to 350 degrees. Lightly spray a 9x13-inch pan with cooking spray. Set aside.
2. Cook spaghetti according to package directions. Drain. Whisk together eggs, parmesan cheese and melted butter. Toss with pasta. Set aside.
3. Combine ricotta, parsley and sour cream. Set aside.
4. Combine spaghetti sauce and cooked sausage/hamburger. Set aside.
5. Layer half of pasta mixture, half of ricotta cheese mixture, half of meat sauce and half of mozzarella. Repeat layers. - *I just made one layer but put some of cheese before sauce and meat mixture*
6. *Cover & foil and bake 35 min*
7. *Remove foil and bake another 10-15 min - cheese bubbly*