

Virginia's baked spaghetti

Description

Spaghetti dish with a twist.

Ingredients

- 16 ozs spaghetti noodles
- 2 jars spaghetti sauce (24oz)
- 2 lbs ground beef, browned and drained
- 1/4 cup butter
- 1/4 cup all-purpose flour
- 1/4 cup grated parmesan cheese
- 2 tsp salt
- 1/2 tsp garlic powder
- 12 oz evaporated milk
- 3 cups shredded sharp cheddar cheese, divided

Instructions

Combine spaghetti noodles, spaghetti sauce and ground beef in a large bowl; set aside. Melt butter in a saucepan over medium heat; add flour, Parmesan cheese, salt and garlic powder, stirring constantly until smooth and bubbly. Add evaporated milk and one cup Cheddar cheese; stir until thickened.

Pour half of spaghetti noodle mixture into a greased 13X9 casserole dish and pour cheese mixture over top. Pour remaining noodle mixture into dish; top with remaining 2 cups Cheddar Cheese. Bake at 350 degrees for 25 to 30 minutes.

Summary

Yield: 12

Source: Gooseberry Patch-Mindy Beard

Prep Time: 30 minutes

Category: Casseroles

Cuisine: American