



## Baked Cream Cheese Spaghetti Casserole

### Description

This baked cream cheese spaghetti casserole is total comfort food bliss. Weâ??re talking tender spaghetti noodles tossed in a luscious cream cheese sauce, layered with meaty marinara and smothered in bubbly mozzarella and parmesan.

- Course: Dinner
- Cuisine: American
- Prep Time: 15 minutes mins
- Cook Time: 30 minutes mins
- Total Time: 45 minutes mins
- Servings: 8

### Ingredients

- 12 oz spaghetti noodles
- 1 24 oz jar marinara or spaghetti sauce
- 1 lb lean ground beef or turkey
- 1 tsp Italian seasoning
- 1 clove garlic minced
- 8 oz cream cheese softened and cubed
- 1/2 cup grated parmesan cheese
- 2 cups shredded mozzarella cheese

### Instructions

- Preheat oven to 350Â°F. Cook spaghetti al dente according to package instructions. Drain and return to pot.
- Add cubed cream cheese to hot spaghetti and toss until fully coated and melted into a creamy sauce.

- In a skillet over medium-high heat, brown ground beef until cooked through, 6-8 minutes. Drain excess fat.
- Add Italian seasoning and garlic to beef. Cook 1 minute until fragrant.
- Pour in marinara sauce and simmer 5 minutes.
- Spread a thin layer of beef marinara sauce in the bottom of a 9Ã?13 baking dish.
- Top with cream cheese coated spaghetti, then remaining beef marinara sauce.
- Sprinkle evenly with mozzarella and parmesan cheeses.
- Bake for 30 minutes until hot and bubbly.
- Let stand 5 minutes before serving. Enjoy!

## Category

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## Date Created

08/03/2025

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