

Cheesy Million Dollar Spaghetti Casserole: The Ultimate Family Favorite

Description

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If you’re looking for a dish that combines comfort, flavor, and simplicity, Million Dollar Spaghetti Casserole is the perfect recipe for you. Packed with layers of creamy cheese, savory meat sauce, and tender pasta, this casserole is sure to impress your entire family. Whether you’re hosting a dinner or just craving a hearty meal, this recipe has it all.

Ingredients:

- 1 lb ground beef
- 1 jar spaghetti sauce
- 8 oz cream cheese
- ¼ cup sour cream
- 1 cup cottage cheese or ricotta cheese
- ½ cup butter (1 stick)
- 16 oz spaghetti noodles
- Grated Cheddar, Parmesan, or a combination of both

Directions:

Preheat the Oven: Set your oven to 350°F (175°C).

Cook the Noodles: Boil the spaghetti noodles until al dente, drain them, and set aside.

Make the Creamy Cheese Mixture: In a bowl, mix cream cheese, sour cream, and cottage cheese until smooth and well-combined.

Prepare the Meat Sauce: Brown the ground beef, drain any excess fat, and mix it with the spaghetti sauce.

Assemble the Casserole:

Place a few slices of butter at the bottom of a 9x13 baking dish.

Add half of the cooked noodles, followed by the cream cheese mixture, spreading it evenly.

Layer the remaining noodles and top with a few more butter slices.

Pour the meat sauce mixture on top.

Bake: Cover and bake for 30 minutes.

Add Cheese: After baking, sprinkle your choice of grated cheese over the top and return the casserole to the oven for 15 more minutes, allowing the cheese to melt and bubble.

Serve: Let it cool for a few minutes before serving. Enjoy the cheesy, creamy goodness!

This hearty casserole is not just a meal; it's a family tradition in the making. Make sure to enjoy every bite!

Category

1. Oven Recipes

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