

## Easy Spaghetti Casserole

### Ingredients

- 1 1/2 c Ground chuck
- 1 lg Onion, chopped
- 1 lg Green pepper, chopped
- 1/2 lb Fresh mushrooms, sliced
- 2 cl Garlic, minced
- 1 cn 35 oz Italian peeled tomatoes coarsely chopped and juice - reserved
- 1 cn 12 oz tomato sauce
- 1 ts Basil
- 1 ts Oregano
- 1 Bay leaf
- 3/4 ts Salt
- 1/4 ts Pepper
- 1 lb Spaghetti, linguine, or fettucine
- 2 c Shredded cheddar cheese
- 1 c Bread crumbs

### Instructions

- 1) In a 5-6 qt. dutch oven, cook the ground chuck, onion, peppers, mushrooms, and garlic over medium-high heat, stirring often to break up lumps of meat, until beef loses its pink color (about 8 min.)
- 2) Add tomatoes with their juice, tomato sauce, basil, oregano, bay leaf and salt and pepper. Bring to a boil, reduce heat to medium-low and simmer, stirring often, until slightly thickened about 20 min.
- 3) Meanwhile, in a large pot of lightly salted water, cook spaghetti until just tender, about 9 minutes. Drain well.
- 4) Preheat oven to 350F. Add spaghetti, and 1 cup of cheese to the sauce; stir gently to mix. Transfer to a lightly oiled very large baking dish. Sprinkle with bread crumbs and remaining cheese on top.
- 5) Bake until top is lightly browned and casserole is bubbling; about 30 minutes. Let stand 5 minutes before serving.

NOTE: If you like black olives, you can add 1 small can of sliced olives in step 4 to the sauce.

*Courtesy of Linda Fields' homemade goodies Typed for you by: Linda Fields, Cyberealm BBS Watertown, NY 1993 315-786-1120, Meal-Master (tm) v8.05*

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