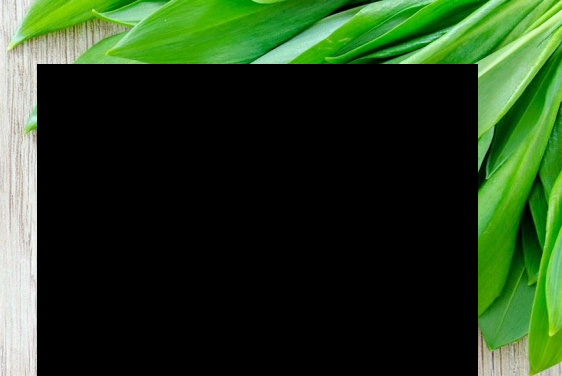


# Live Bake Date: Baked Spaghetti

Wednesday, July 21, 2021



# Everyone joining needs:

- ❑ 8 oz pasta (preferably angel hair)
- ❑ 1 1/2 lbs of ground meat
- ❑ 5 cups of pasta sauce
- ❑ 2 cups of cheese (unshredded or shredded)
- ❑ Veggie side (optional)
- ❑ Dinner bread loaf or rolls (optional)
- ❑ Large pot (for sauce)
- ❑ Medium/ large pot (for pasta)
- ❑ Large skillet (for meat)
- ❑ Colander
- ❑ Cheese grater
- ❑ 13 in x 9 in x 2 in pan
- ❑ Measuring cups and spoons
- ❑ Wooden spoon or large mixing spoon



# Ingredients

- 8 oz uncooked angel hair pasta
- 1/4 cup chopped fresh parsley
- 1 1/2 lbs ground beef
- 1 teaspoons Kosher salt (or salt of your choice)
- 1/4 teaspoon ground pepper
- 1/4 teaspoon garlic powder
- 1 1/2 teaspoons sugar
- 1 1/2 teaspoons seasoned salt
- 1 1/2 teaspoons Italian seasoning
- 2 cups tomato sauce
- 1 cup water
- 2 cups canned diced tomatoes
- 2 cloves chopped garlic
- 1/2 cup diced green bell pepper
- 1/2 cup diced onion
- 1 cup grated cheddar cheese
- 1 cup grated Monterey Jack cheese
- 2 small bay leaves



# Recipe: Sauce

*Courtesy of Paula Deen:*

<https://www.pauladeen.com/recipe/baked-spaghetti/>

1. In a stockpot, combine the tomatoes, tomato sauce, water, onions, peppers, garlic, parsley, seasoning mixtures, sugar and bay leaves.
2. Bring to a boil over high heat, and then reduce the heat and let simmer, covered, for 1 hour.



# Recipe: Meat

*Courtesy of Paula Deen:*

<https://www.pauladeen.com/recipe/baked-spaghetti/>

1. Crumble the ground beef in a large skillet.
2. Cook over medium-high heat until fully cooked, with no pink color remaining.
3. Drain the fat from the meat, and then add the ground beef to the stockpot.
4. Simmer for 20 more minutes.



# Recipe: Baked Spaghetti

*Courtesy of Paula Deen:*

<https://www.pauladeen.com/recipe/baked-spaghetti/>

1. Preheat oven to 350 °F.
2. Cook the pasta according to the package directions.
3. Cover the bottom of a 13 by 9 by 2-inch pan with sauce.
4. Add a layer of pasta and then a little less than 1/2 of each cheese; repeat the layers, ending with the sauce.
5. Bake in the oven for 30 minutes.
6. Top the casserole with the remaining cheese, return it to the oven, and continue to cook until the cheese is melted and bubbly, about 5 more minutes.
7. Cut into squares before serving.



