

Baked Spaghetti

Every time that I make this cheesy dish, I get requests for the recipe. It puts a different spin on spaghetti and is great for any meal. The leftovers, if there are any, also freeze well for a quick meal later on in the week.

—Ruth Koberna
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Baked Spaghetti

- 1 cup chopped onion
- 1 cup chopped green pepper
- 1 tablespoon butter or margarine
- 1 can (28 ounces) tomatoes with liquid, cut up
- 1 can (4 ounces) mushroom stems and pieces, drained
- 1 can (2-1/4 ounces) sliced ripe olives, drained
- 2 teaspoons dried oregano
- 1 pound ground beef, browned and drained, optional
- 12 ounces spaghetti, cooked and drained
- 2 cups (8 ounces) shredded cheddar cheese
- 1 can (10-3/4 ounces) condensed cream of

- mushroom soup, undiluted
- 1/4 cup water
- 1/4 cup grated Parmesan cheese

In a large skillet, saute onion and green pepper in butter until tender. Add tomatoes, mushrooms, olives and oregano. Add ground beef if desired. Simmer, uncovered, for 10 minutes. Place half of the spaghetti in a greased 13-in. x 9-in. x 2-in. baking dish. Top with half of the vegetable mixture. Sprinkle with 1 cup of cheddar cheese. Repeat layers. Mix the soup and water until smooth; pour over the casserole. Sprinkle with Parmesan cheese. Bake, uncovered, at 350° for 30-35 minutes or until heated through.
Yield: 12 servings.