

Baked Spaghetti Casserole

- Recipe Type: **Main dish**
- Prep time: **15 minutes**
- Cook time: **30 minutes**
- Serves: **10**



Make this flavorful spaghetti casserole tonight.

Ingredients

- **12 ounces pasta**
- **1/2 pound hamburger**
- **1/2 pound grown Italian sausage**
- **1/2 teaspoon salt**
- **1/2 teaspoon freshly ground black pepper**
- **2 slices of bacon, chopped**
- **1 white onion chopped, about 1 cup**
- **4 ounces sliced mushrooms**
- **1 tablespoon Italian seasonings**
- **1/4 to 1/2 teaspoon red pepper flakes - add more if you like it spicy**
- **1 tablespoon olive oil**
- **2 eggs**
- **1 cup Parmesan cheese**
- **1 14 ounce jar pasta sauce**
- **1 cup of water**
- **1 pound ricotta cheese**
- **3 cups Italian blend cheese**

Directions

Bring a large pot of salted water to boil for the 12 ounces of pasta, and cook according to package directions. Reserve 1 cup of water for the casserole once the pasta has finished cooking.

Preheat oven to 350 degrees.

Saute together hamburger and sausage. Cook over a medium high heat. Season with salt and pepper. While the meat is cooking chop onion and mushrooms and add to the pan. When the meats have cooked thoroughly remove from pan, and drain excess oil if necessary.

Place pasta into a large boil and combine with 1 tablespoon of olive oil, 2 beaten eggs and 1 cup of Parmesan cheese. Stir will to combine all ingredients.

Place pasta sauce into a large bowl with 1 cup of water. Stir to combine. You will create a thin sauce.

Pour a couple of ladles of sauce in the bottom of a 13 x 9 inch baking dish. Add just enough sauce to cover the bottom of the pan. Add half of the cooked pasta to the pan. Spoon ricotta cheese of onto the spaghetti. Add in small dollops it will melt while cooking. Spoon half of the meat mixture onto the ricotta cheese. Add about 1 cup of Italian blend cheese on top of meat mixture.

Cover meat with just enough sauce to cover the meat. Add the remaining pasta, and then top with the remaining meat. Add about 1 cup of Italian blend cheese. Bake at 350 for about 25 minutes.