

# Dreamy Spaghetti

A baked spaghetti dish with a layer of creamy white cheeses inside

Yield:

8 servings

Ingredients:

12 ounces angel hair spaghetti\*

1 pound ground beef

1 small-medium onion, chopped

1 clove garlic, minced

salt and pepper, to taste

26 ounces spaghetti sauce

8 ounces sour cream

8 ounces cream cheese, softened

12 ounces cottage cheese

Instructions:

1. Cook spaghetti according to package instructions (al dente). Drain and rinse with cool water.

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2. Brown meat with onions and garlic. Drain excess grease and add salt and pepper. Add spaghetti sauce and mix well.

3. In a mixing bowl, combine cottage cheese, cream cheese, and sour cream. Mix until well-combined.

4. Put half of the pasta in the bottom of a 9×13-inch casserole dish. Layer half of the cheese mixture and half of the meat mixture. Add remaining mixtures in the same order, with meat-sauce mixture ending on top.

5. Bake uncovered at 375 degrees F for about 30-45 minutes or until bubbling & heated through. Cool for 10 minutes before

serving.



This recipe is from Tammy's Recipes.