

Baked Spaghetti Casserole

Ingredients

1 package (16oz) spaghetti
1 pound ground meat (I used ½ pound ground meat & ½ pound sausage)
1 medium onion, diced (about 1cup)
1 jar (24oz) pasta sauce (3 cups homemade)
½ tsp seasoned salt
2 large eggs
1/3 cup Parmesan cheese
5 Tbsp butter, melted
2 cups cottage cheese
4 cups shredded mozzarella

Directions

1. Preheat oven to 350 degrees. Cook spaghetti according to package directions for al dente. Meanwhile in a large skillet cook meat and onions over medium heat until beef is no longer pink and onions are tender. Stir in pasta sauce and seasoned salt; set aside.
2. In a large bowl whisk the eggs, Parmesan cheese and butter. Drain spaghetti; add to egg mixture and toss to coat.
3. Place half of the spaghetti mixture in a greased 13X9 baking dish. Top with half the cottage cheese, meat sauce and mozzarella cheese. Repeat layers.
4. Cover and bake for 40 minutes. Uncover, bake until heated through 20-25 minutes longer. Let stand 15 minutes before serving. If desired, sprinkle with fresh basil.