

Million dollar spaghetti

Ingredients

1 16 oz package spaghetti

1/2 lb. ground beef

1/2 lb. ground Italian sausage

Kosher salt and pepper to taste

1 small onion chopped

2 cloves of garlic minced

24 oz. jar marinara sauce

3 Tablespoons butter

8 oz cream cheese softened

1/4 cup sour cream

1 cup cottage cheese

2 cups shredded mozzarella cheese

2/3 cup shredded parmesan cheese

parsley for garnish, optional

Procedure

1. Preheat the oven to 350 degrees F.
2. In a large skillet cook and crumble the ground beef and Italian sausage and season with salt and pepper. Remove most of the grease.
3. Add onions and garlic and cook for a few minutes until

onion is translucent. Add all but 1/2 cup of the marinara sauce (reserve 1/2 cup for the noodles) to the mixture and stir to combine. Set aside.

4. Cook Spaghetti according to package instructions, just until "al dente". Place hot spaghetti in a large mixing bowl with butter and 1/2 cup marinara sauce and toss to combine. Pour HALF of the pasta into a 9×13'' pan.
5. Combine cream cheese, sour cream and cottage cheese in a bowl and mix well. Smooth over noodles in the pan. Top with remaining noodles. Add meat mixture on top and smooth into an even layer. Top with mozzarella cheese and parmesan cheese. Bake for 30-35 minutes or until hot and bubbly. Check it around 20 minutes and if the cheese is browning too quickly, place a piece of tinfoil over it.
6. Wait about 10-15 minutes before cutting and serving. Enjoy!