

Million Dollar Spaghetti Casserole

Million Dollar Spaghetti Casserole is an easy hearty casserole that is both budget-friendly and easy to make. This casserole is simple and a delicious way to feed a family or a crowd!

When I have a hungry family to feed, I break out an old fashioned casserole. Hearty casseroles are designed for that kind of work! Potlucks, large family gatherings... whatever your need, a casserole will be there for you. This recipe for Million Dollar Spaghetti is one of my all time favorite casseroles. It's basically an easy combination of baked spaghetti and lasagna. (I know, it sounds delicious doesn't it?)

As only the best family recipes are, this million dollar spaghetti is budget-friendly. It yields a ton of food, and the ingredients aren't complicated or expensive. In that way, this casserole is a fantastic part of your weeknight meal routine.

I like using Italian sausage for the extra flavor, but in a pinch you can substitute regular ground beef.

The leftovers for this dish are tremendous. The pasta softens up a little bit when reheating, but the flavor is just as good as when it was fresh out of the oven.

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Million dollar spaghetti casserole is an ooey-gooey, hearty, rich comfort food. You'll enjoy every bite, and—if you're like me—you'll start looking for the next time you can make it. Enjoy.

Recipe Notes:

Cheese: You can use either cottage cheese or ricotta cheese for this recipe. Whichever sounds better to you! I'm partial to the cottage cheese because I think it lends the final recipe a great creaminess.

Pasta: Spaghetti noodles are just one of the many different kinds of pasta that will work in this dish. I love using ziti or rigatoni noodles on occasion.

Serving: My advice is to serve this recipe with garlic bread and salad. They make an awesome first course while the casserole is cooling.

For Ingredients And Complete Cooking Instructions Please Head On Over To Next Page Or Open button (>) and don't forget to SHARE with your Facebook friends

Ingredients:

1 lb of ground beef
1 jar of spaghetti sauce
8 oz of cream cheese
 $\frac{1}{4}$ cup sour cream
 $\frac{1}{2}$ lb cottage cheese (equals 1 cup)
 $\frac{1}{2}$ cup butter (1 stick)
1 pkg spaghetti 16 oz
Grated cheddar cheese

Directions:

Preheat your oven to 350°. Boil your spaghetti noodles until al dente (firm). Drain and set aside until ready to assemble.

Combine the cream cheese, sour cream, and cottage cheese until well blended.

Brown your hamburger and when done, drain well. Combine the hamburger with your spaghetti sauce.

Put a few slices of butter into a 9×13 pan then pour half of your spaghetti noodles on top.

Take your cream cheese mixture and pour on top of the noodles. Spread well over noodles.

Pour the rest of the noodles on top of the cream cheese mixture. Put a few more slices of butter on top of the noodles.

Pour your spaghetti and meat sauce on top of your noodles.

Now it is ready to put into the oven for 30 minutes. After 30 minutes, pour the desired amount of grated cheese on top and return to the oven for 15 minutes to allow cheese to mel